



**Century**  
Federal Credit Union

# Recipes for Success

## Chicken and Dumplings

Jen, Marketing Director

### Ingredients

- 2 Tbsps olive oil
- 2 large onions, sliced
- 3-4 carrots, sliced
- 3-4 stalks of celery, sliced
- 2 chicken breasts, cubed
- 64oz of chicken broth/stock
- 1 Tbsp thyme
- 2 Tbsps parsley
- Salt & pepper to taste
- 1 cup heavy cream
- 1 can of peas
- 1 can of green beans
- 2 cups of spaetzle



### Directions

1. Heat olive oil over medium heat. Sauté onions, carrots and celery until cooked through.
2. Add chicken and cook through.
3. Add thyme, parsley, salt and pepper.
4. Add in heavy cream, raise heat and bring to a boil and continue until broth thickens a bit.
5. Lower heat and add peas, green beans, and spaetzle and simmer for 20-30 minutes and serve.