

# **Dollar Tree Dinners - Creamy Chicken and Dumplings with Blueberry Muffin Dessert**

Approximate cost: \$10

Servings: 4

## **Dinner Ingredients**

1 bag Pillsbury Biscuit Mix

2 cans of white chicken meat

1 can cream of chicken soup

1 shelf stable Modern Pantry 2% milk

1 can mixed vegetables

1 can diced potatoes

2 Bouillon Cubes

## **Dessert**

1 bag Martha White Blueberry Muffin Mix

## **Instructions**

1. Drain the chicken but do not discard the liquid. Break chicken up with a fork.
2. Into a large pot, combine the chicken, liquid from the can, cream of chicken soup, 1 cup of milk, potatoes, mixed vegetables, bouillon cubes and 2 cups of water.
3. Season with salt and pepper to taste.
4. Heat soup to a boil on med/high heat.
5. Prepare biscuits according to the package directions.
6. Dollop teaspoonfuls of the prepared biscuit dough into the soup. Cover and simmer on low/med for 10-12 minutes.
7. Using a spoon gently break the dumplings apart and stir gently.
8. Enjoy!

## **For dessert:**

Prepare muffin mix as directed. Enjoy!

