

Slow-Cooker Chicken and Dumplings

By Sarah DiGregorio

Published Oct. 30, 2024

Total Time 6½ hours

Prep Time 10 minutes

Cook Time 6 hours 20 minutes

Rating ★★☆☆☆ (38)



Christopher Testani for The New York Times. Food Stylist: Simon Andrews.

Chicken and dumplings are a mainstay of the American South—though similar dishes exist worldwide—where there are generally two versions: stewed chicken with unleavened, chewy, noodle-like dumplings that are rolled out before being dropped into the broth; and fluffy leavened dumplings that are much like drop biscuits, which get dolloped on top of the stew, where they puff up as they poach. The dish works beautifully translated to the slow cooker because the chicken and vegetables can braise slowly, intensifying the flavor of the chicken broth. This variation uses leavened drop-dumplings with a touch of cornmeal for sweet-earthy flavor and buttermilk for tenderness and tanginess. This dish is traditionally made with a whole chicken cut up into parts, but this streamlined adaptation uses boneless, skinless chicken thighs.

INGREDIENTS

Yield: 6 servings

FOR THE STEW

- 4 tablespoons unsalted butter
- 2 tablespoons all-purpose flour
- 3 pounds boneless, skinless chicken thighs
- 6 large garlic cloves, finely chopped
- 2 celery stalks, chopped
- 2 large carrots, peeled and finely chopped
- 1 small red or yellow onion, finely chopped
- Juice of 1 lemon
- 2 fresh or dried bay leaves
- 1 tablespoon tomato paste
- 1 teaspoon dried thyme
- 1 teaspoon dried rosemary
- 1¼ cups chicken broth
- Salt and black pepper
- Fresh parsley, for serving

FOR THE DUMPLINGS

- 1¾ cups all-purpose flour
- ¼ cup fine cornmeal

PREPARATION

Step 1

Prepare the stew: In a liquid measuring or microwave-safe cup, melt the butter. Stir the flour into the warm butter until no lumps remain.

Step 2

In a 6- to 8-quart slow cooker bowl, combine the butter-flour mixture with the chicken, garlic, celery, carrots, onion, lemon juice, bay leaves, tomato paste, thyme, rosemary, chicken broth and 1 teaspoon each salt and pepper; stir well. Cook on low until the chicken and vegetables are tender, about 5 hours.

Step 3

Prepare the dumplings: Stir together the flour, cornmeal, baking powder and ¾ teaspoon salt in a medium bowl. Add the buttermilk and melted butter and stir until just combined, being careful not to overmix.

Step 4

Open the lid of the slow cooker and, using two forks, coarsely shred the chicken. Using a large spoon or a ¼-cup measure, scoop up the batter and dollop about 8 dumplings on top of the stew. Try to space them out, but don't worry about neatness too much — the dumplings will puff up into each other. Cover and cook on low for 1 hour.

Step 5

1 tablespoon baking powder

Salt

1 cup buttermilk

4 tablespoons melted unsalted
butter

Remove the lid and cook for 15 minutes, to firm up the tops of the dumplings. Serve sprinkled with parsley.

Private Notes

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