How to Cook Chicken and Dumplings

Tender chicken thighs and vegetables simmer in thyme-scented broth, then soft dumplings steam on top for a cozy one-pot dinner.

20 min prep | 60 min cook | 80 min total

4 servings | Medium | Stovetop



Finished chicken and dumplings, ready to serve

Why this method works

Softening the vegetables first builds a savory base. Chicken gently poaches in the broth, then is shredded and returned to the pot. The dumplings steam under a closed lid, which cooks their centers without stirring them into the soup.

Ingredients (4 servings)

- **Chicken:** 1 1/2 lb (680 g) boneless, skinless chicken thighs
- **Vegetables:** 1 onion (150 g), diced; 2 carrots (160 g), sliced; 2 celery stalks (100 g), sliced; 3 garlic cloves (9 g), minced
- **Broth:** 1 tbsp (15 ml) olive oil; 6 cups (1.4 L) low-sodium chicken broth; 1/2 tsp (1 g) dried thyme; 1/2 tsp (3 g) salt, to taste; 1/4 tsp (0.5 g) black pepper
- **Dumplings:** 1 cup (125 g) all-purpose flour; 1 1/2 tsp (6 g) baking powder; 1/4 tsp (1.5 g) salt; 1 tbsp (14 g) melted butter; 1/2 cup (120 ml) milk

Step-by-step method

1. Soften the vegetables. Heat olive oil in a large pot over medium heat. Add onion, carrots and celery; cook 6–8 minutes until beginning to soften. Stir in garlic for 30 seconds.

2. Gently poach the chicken. Add thighs, broth, thyme, salt and pepper. Bring to a gentle simmer, partially cover and cook 25–35 minutes. Check several thick pieces with a thermometer; chicken must reach 165°F (74°C).

3. Shred the chicken. Lift cooked thighs onto a clean board, shred with two forks, then return chicken to the pot. Keep the soup gently simmering and taste the broth.

4. Mix the dumpling dough. Stir flour, baking powder and dumpling salt together. Add melted butter and milk; mix only until a soft dough forms. Avoid overmixing.

5. Steam the dumplings. Drop 8 small spoonfuls over the gently simmering soup. Cover and cook 12–15 minutes without lifting the lid. Split one dumpling; its center should be cooked through with no wet dough. If needed, cover and cook 3–5 minutes longer.

DONENESS & SAFE HANDLING

Use a food thermometer to confirm chicken reaches 165°F (74°C). Keep raw-chicken utensils and plates separate from cooked food. Refrigerate leftovers promptly in shallow containers.

Use the image set in order: ingredients → prep → cooking → finishing → serving.

Cook’s guide & photo stages

The five image files follow this recipe in order and show a distinct, identifiable phase at each step.



01 INGREDIENTS

All measured ingredients, including separate dumpling components.



02 PREP

Dice aromatics, slice carrots and celery, and keep raw thighs separate.



03 COOKING

Poach thighs in the vegetable broth, shred, and mix the dumpling dough.



04 FINISHING

Steam spooned dumplings covered; check a split dumpling for a cooked center.



05 SERVING

Serve the finished chicken, vegetables and fluffy dumplings in hot broth.

Technique notes

Keep the simmer gentle: a rolling boil can break up the chicken and make dumplings dense. Use a wide pot so dumplings have room. Once the lid goes on, leave it closed for the first 12 minutes of steaming. The recipe is ready when chicken reaches 165°F (74°C) and dumpling centers are no longer wet.

Variations & substitutions

Herb: add 1 tbsp chopped parsley at serving.

Mild heat: add a pinch of chili flakes to individual bowls.

Thinner broth: stir in a little hot broth or water and adjust salt to taste.

Serving suggestions

Divide into four bowls, making sure each gets chicken, vegetables, broth and dumplings. Serve hot; bread or a simple salad can be prepared separately.

Storage, freezing & reheating

REFRIGERATE

Divide into shallow containers and refrigerate within 2 hours (1 hour above 90°F/32°C). Keep at 40°F (4°C) or below; use within 3–4 days.

FREEZE

Freeze airtight portions for up to 3 months for best quality. Thaw in the refrigerator. Dumplings can soften after freezing; freeze broth and chicken separately from dumplings when possible.

REHEAT

Reheat gently on the stove, stirring carefully, until the center reaches 165°F (74°C). Add a splash of broth if needed. Microwave covered, stirring between intervals, and verify temperature.

Quick answers

Can I make it ahead? Cook and chill the soup promptly; dumplings are best made fresh, or kept separate if freezing.

How do I know the chicken is done? Check the thickest pieces with a food thermometer; poultry must reach 165°F (74°C).

Food safety: USDA FSIS, Safe Internal Temperatures and Leftovers; FoodSafety.gov, Cold Food Storage Chart.
Poultry 165°F (74°C); refrigerate leftovers within 2 hours (1 hour above 90°F/32°C), in shallow containers.