

## Chili Chicken and Dumplings Recipe

<b>Ingredients:</b>	2 10oz cans cooked chicken breasts 1 15oz can tomato sauce 2 15oz cans chili beans 1 8oz can corn 1 1/2 cup Bisquick 1/2 cup cornmeal 2/3 cup milk 1/2 cup cheddar cheese, shredded
<b>Notes:</b>	Main course
<b>Instructions:</b>	<p>Preheat Dutch oven to 350 degrees. Pour in undrained chicken and tomato sauce. Heat to boiling, then reduce heat to 275. Simmer 5-10 minutes, stirring occasionally. Stir in undrained beans and corn. Heat to boiling.</p> <p>While beans and corn are heating up, combine Bisquick, cornmeal, and milk in a mixing bowl. Stir until it becomes dough.</p> <p>After chili has reached boiling, reduce heat to 275 degrees. Drop dough on top of chili by spoonfuls to cover the top. Cook uncovered for 10 minutes. Cover and cook 10 minutes. Sprinkle cheese on top of dumplings. Cover and cook 5 minutes, until cheese melts.</p>