



Chicken & Vegetable Fricassee with Dumplings

INGREDIENTS:

- 1 4lb frying chicken, cut into 8 pieces
- fc 1/4 cup flour
- fc 1 1/2 teaspoon onion salt
- fc 1/2 teaspoon pepper
- fc 4 tbsp butter, divided
- 1 1/2 cup fresh mushrooms, sliced
- 1/2 cup red bell pepper, diced
- fc 1 can (10.5 oz) cream of chicken soup
- fc 1 1/2 cup chicken broth or stock
- fc 1lb frozen mixed vegetables, thawed and drained
- fc 1 1/2 cup baking mix
- fc 1/2 cup milk



INSTRUCTIONS:

Rinse chicken and pat dry with paper towels. Combine flour, onion salt and pepper. Coat chicken pieces with flour mixture. Melt 3 tbsp butter in large deep frying pan over medium heat. Place chicken pieces, skin side down, into pan and brown lightly, turning once. Remove chicken to a platter. Melt remaining butter in pan. Add mushrooms and red pepper. Cook, stirring, 4 to 5 minutes. Return chicken to pan. Combine cream of chicken soup and broth; pour over chicken. Cover and cook over medium-low heat 35 minutes. Add mixed vegetables; continue cooking 30 minutes. Combine baking mix and milk until just blended. Let sit 3 minutes. Remove cover from pan. Drop spoonfuls of baking mix onto chicken and vegetables (not directly into liquid). Cover pan and cook 10 minutes longer.