

Crock Pot Chicken and Dumplings



Homemade comfort food is a great way to enjoy family time on a busy school night!

It's Back to School time once again and my schedule is totally in chaos. I am never going to get used to that 6 am alarm and the child zombies I have to wake up for school. Coffee has yet to be made or consumed before the school bus comes, so I feel like it's a mini celebrations every morning when we get to the corner on time!

But there is something so indulgent about the 7 am hour now... it's quiet. I can take just a few minutes to get all the food into the crock pot and have dinner started for the day. If your chaos continues until you go to work/gym/meetings/etc. you can prep parts of this meal the night before, to make it even easier. Cut the veggies and refrigerate. I'm a big fan of measuring out all of the seasonings and putting them in [one of these](#) so you can just dump them in the morning with much less effort. (THIS IS ALSO A GREAT TRAVEL TIP- PRE-MEASURE

SEASONINGS AND STORE IN [THESE CONTAINERS](#) FOR MEALS YOU ARE MAKING AWAY FROM HOME!) I'm also in the habit of using [crock pot liners](#) so I don't have to even deal with a messy clean-up. After dinner, I just throw the bag away and wipe out the crock pot... this is a huge benefit when I'm using the same crock pot multiple days in a row.

You can vary what veggies you put in this dish; we like carrot and onions, but you can also add cut up celery, frozen peas or green beans if you'd like. It will make the dish more like a pot pie, but there is nothing wrong with that! Having no veggies is totally acceptable too!

I try to cook from scratch, but I did opt to use one cream soup in this dish. It just helps with the flavor and thickening the sauce. If you prefer, you can buy [organic concentrated soup](#) to keep the ingredient list limited to words you can pronounce. You can also substitute chicken stock for the water, but it's not necessary. If you do use boxed stock, I would recommend leaving out the teaspoon of salt.

This dish is great for a weeknight meal that also doubles as delicious leftovers for lunch. It also freezes well, so go ahead and make a full batch and save the excess for another time. Hope your Back to School chaos is manageable and those early alarm clocks someday get a little easier. At least dinner is set to be low and slow!

Crock Pot Chicken and Dumplings

Prep Time: 20 minutes

Cook Time: 4-5 hours

Serves: 6-8

1 medium sweet onion, chopped

1/2 lb baby carrots, cut into thirds

1 t. [prepped minced garlic](#) or 1 clove, minced
1 t. dried basil
1 t. dried thyme
1 t. dried dill
1 t. salt
1/2 t. black pepper
2 bay leaves
1 can cream of mushroom soup
3 c. water
1 lb. boneless, skinless chicken thighs (approx 4 pieces)

For dumplings:

2 c. flour
1 T. baking powder
1 t. salt
1 T. softened butter
3/4 cold milk mixed with 1/4 cup cold water
1 t. dried parsley flakes
1 t. dried dill

Put veggies, seasonings, condensed soup and water into the crock pot and give it a stir to combine. Place chicken pieces in next and push down to submerge as much as possible. Cook on high for 4 hours. Remove chicken and shred in a bowl, then add back to crock pot and stir. Set to high for another hour and bring back to a simmer while you make the dumpling dough. Combine all dumpling ingredients in a separate bowl and then

slowly drop by tablespoon into the crock pot. Do this step quickly so the crock pot retains as much heat as possible. After all dumplings are dropped, put lid on a cook for 20-30 minutes. Dumplings should plump up and be soft and moist. Serve 1-2 dumplings with each bowl of dish.

Crock Pot Chicken Marsala



I feel like I should just start this post the same way as my last... *"I recently riddled my fans on [Facebook](#) about whether they would want a crock pot chicken marsala or [crock pot chana masala recipe](#)... and of course, you guys asked for both! So as promised, I have created both recipes and I'm sharing them with you this week."*

I thought it was fascinating to hear how many of you liked chicken marsala, but that it took too much work to make. That sounded like a great challenge! Nothing delicious needs to be over-complicated. But crock pot chicken can have varying results— consider that my warning— especially with breast meat. I know my crock pots well enough that we have a relationship, I know how much time it takes to get up to temperature, and when they are just too hot to mess with.

I opted to use thin-sliced boneless, skinless chicken breasts

for this dish and to cook for a shorter amount of time in order to retain the moisture in the meat. Chicken must be cooked through, so if you are not already aware of how moody your crock can be, you might want to be home when you cook this dish for the first time to ensure that it doesn't dry out. Like any relationship, it takes a while to figure out. But it's worth it.

Also, I recommend using a slicer [LIKE THIS](#) to save time with the prep work. Yes, a simple knife could take care of slicing the mushrooms, but I really like how this device makes everything a consistent size. You can also use it for eggs (duh!), strawberries, kiwis, and soft cheese.



Crock Pot Chicken Marsala

Prep Time: 10 minutes

Cook Time: 4-6 hours

1.5 lbs thin-sliced boneless, skinless chicken breast

4 T. salted butter, cubed

8 oz. baby portabella mushrooms, cleaned and sliced

2 cloves garlic, minced

8 oz. marsala cooking wine

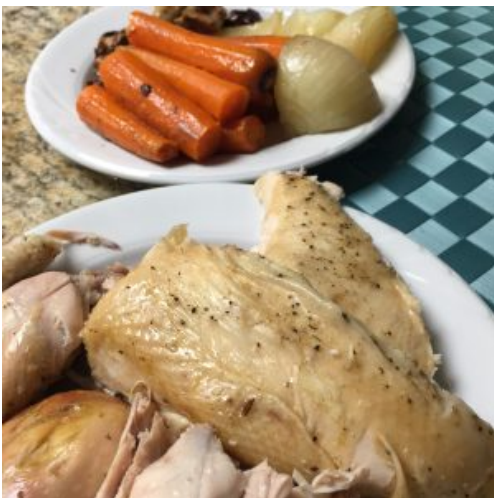
1/2 c. cold water

3 T. corn starch

Place chicken breasts in the crock pot and dot with chunks of the cold butter. Put mushrooms in next and spread across the chicken. Sprinkle with the garlic. Slowly pour in the cooking wine on top of everything, but not so fast as to wash all the

mushrooms and garlic off of the chicken. Cook on low for 4-6 hours then remove the chicken from the pot using a slotted spoon. In a separate bowl, dissolve the corn starch in the water and then add it to the liquid in the pot and stir. Add the chicken back to the pot and cook an additional hour. Serve over wide egg noodles.

Crock Pot Whole Freaking Chicken



Just FOUR ingredients to make this delicious dinner!

Hello from South Carolina! This is my first post since relocating to Hilton Head Island and I'm so glad to have my crock pot unpacked and start getting settled in. I don't know about you, but after eating out for days on end, we start to miss our favorites dishes.

Nothing warms my heart more than hearing my kids ask me to

make specific meals. Our first meals when my kitchen “re-opened”? My youngest asked for pasta carbonara (because it’s a good belief in life that bacon makes everything better!). My oldest asked for [taco night](#); hard and soft tortillas are a requirement– it needs to be both or none at all.

But then I got to pick! I wanted something easy to make and easy to clean up. So of course I used [my crock pot](#)!



Use root vegetables to make an “edible trivet” in the crock pot.

This recipe seriously only has four ingredients. And after a day of low and slow cooking, you can serve a whole freaking chicken. If you’d like to play with the flavors, try using different root vegetables as the “edible trivet” or rubbing the bird with different seasonings. By perching the bird on top of the veggies, the meat won’t be soaking in liquid while it is cooking and the drippings with flavor the meat with all the delicious goodness.

Other recipes recommend rubbing the skin with oil or butter, like you would if you baked the chicken in the oven, but I disagree. The skin is not going to really crisp in the crock pot, so the added calories of the lube are really not necessary.

When you try this recipe at home, please post it to the [Dinner](#)

[Is A Crock Facebook page](#) and let us know how you tweaked the recipe to make it your own!

Crock Pot Whole Freaking Chicken

Time: 6-8 hours

Prep Time: 15 minutes

Serves: 6

3-4 lb whole chicken, skin on, giblets removed

6 whole carrots, peeled

1 sweet onion, quartered

1 T [Mrs. Dash salt-free seasoning mix](#)

Rinse the chicken inside and out with cold water and then pat dry with paper towels. Shake the Mrs. Dash seasonings on the outside of the chicken and also on the inside. Wash your hands. Arrange the carrots on the bottom of the crock pot like you are making an edible trivet. Then add the onions as additional perches. Place the bird on top of the vegetables and make sure the lid sits comfortably on top of the crock pot. If the lid doesn't sit flat, adjust the veggies under the bird until it fits better. Be cautious as you reconfigure the lid and the contents so that you are not contaminating the handles with raw chicken juices. Cook on low for 6-8 hours. Remove bird carefully and carve. The vegetables also make a delicious side dish!

Crock Pot Tom Kha Soup

A few years ago, I published [this watered down version](#) of my favorite Thai soup. I was just learning to experiment with Thai cooking and didn't have access to the necessary ingredients for this recipe, so I made it with the closest things I could find.

That recipe was FINE. It satisfied my craving for this delicious chicken and coconut milk soup, but I recently decided that I wanted to up the ante and do it correctly, with the legit ingredients. I accepted my own challenge and I'm thrilled with the results. The old version tasted good, no doubt. But this recipe tastes AUTHENTIC.



Thai basil is not the same as regular basil- make sure you grab the correct ingredient!

I can't really explain what makes this soup so good, other than it's ingredients I don't usually cook with at home. Please use fresh herbs, it makes all the difference. You can find fresh lemongrass and Thai basil at some grocery stores and at many international grocery markets. Thai basil is not the same as regular basil- make sure you grab the correct ingredient!

I am blessed to have an amazing neighbor that is gifted with a green thumb; she shares fresh herbs with me and I, in turn, share the foods with her. It's a great exchange and I am grateful for her friendship. I am envious of her ability and patience to garden and someday, I'll be motivated to do more than just putting fresh herbs into mason jars on my bay window!

Try this recipe and see how it compares to your favorite local Thai restaurant. You might figure out that eating at home is just as good, if not fresher and better!

Crock Pot Tom Kha Soup

Prep Time: 15 minutes

Cook Time: 5 hours

Serves: 4

2 c. vegetable or chicken broth

1 13.5 oz can [coconut milk](#)

1 12" stalk fresh lemongrass, greens removed; bruise the stalk and then cut into 3" sections

1 2" fresh ginger root, peeled and slice into 6 quarter-sized slices

1/2 lb fresh oyster mushrooms, cleaned and quartered

1 lb. boneless, skinless chicken thighs, cut into bite-sized

chunks

1 T. [fish sauce](#)

1 t. sugar

1 T. fresh lime juice

1 t. [Thai chili paste](#)

1/4 c. fresh kaffir lime leaves

1/4 c. fresh Thai basil leaves

1/4 chopped fresh cilantro leaves

1 lime, cut into wedges

Put all ingredients except cilantro and lime wedges into crock pot and stir. Cook on low for 5 hours. Before serving, remove all kaffir lime leaves, Thai basil leaves, and lemongrass stalks (optional to remove ginger slices, too). When serving, add chopped fresh cilantro leaves and lime wedge on top. Serve with bowl of white rice.

[Renovation, Week 9: The Finale](#)

I am pleased to present the new Dinner Is A Crock kitchen! It's been months of hard work, intense labor, and intricate planning, but I am thrilled to welcome you to my home and get back to creating new and exciting recipes to share.

Week NINE— let's break it down and see how the transition

unfolded...

Tuesday: [Carolina Custom Surfaces](#) did a beautiful job installing my new countertops on a very cold day. The guys were courteous and skilled. I love it when people show up to work but take a minute to just step back and admire the progress before they begin. This isn't just an office, this is my home, too. I appreciated that the guys asked me my opinion, like on faucet preferences, and even had great recommendations for counter cleaners (they totally recommended [THIS](#) and [THIS](#) to keep my quartz clean and pretty.)



Even the sun wanted to catch a glimpse of my new countertops from Carolina Custom Surfaces!

My counters were installed perfectly, my house was kept clean, and my kitchen is one step closer to complete. They did such a good job that I'm starting to think about using [Carolina Custom Surfaces](#) to update the bathrooms and get a few custom cutting boards! (*TACOS FOR DINNER USING MY LAST BATCH OF FROZEN COOKED TACO MEAT*)

Wednesday: My cabinet installer came by this morning to finish up some last little details. Any man that wants to bring me a crown is fine by me... even if it's just the molding to go up against the ceiling. ☐

This afternoon, the tile backsplash was installed under cabinets behind where the hood will go. The subway has never looked this good.

What a difference in the dimensions of the room with the refraction of sunlight from the tile and countertop! I feel shiny and pretty. (*BOLOGNA SANDWICHES AND [CROCK POT TOMATO SOUP](#) FOR DINNER.*)



Such a dreamy sight!

Thursday: Today was all about regaining functionality. After nine weeks, I think I am most excited to have running water in the kitchen again! Yes, I realize that I had it in other places in the house, but I am so done with washing dishes in the basement bathroom! (SHOUT OUT TO MY HUBBY SINCE HE DID MOST OF THE DISHWASHING!!) My sink and dishwasher are up and running. And— so are my electrical outlets! I can plug it to a gazillion different places now, so you can anticipate seeing

crockpots lining the kitchen at some point in the near future. Haha! (*GRILLED CHICKEN AND KALE BURGERS AND FRESH ZUCCHINI TONIGHT...AND A FEW OTHER THINGS IN PREPARATION FOR THE SNOW TOMORROW!*)

Friday: Oh snow, you ruined my perfect finale. But we made it so close! Kudos to Piedmont Natural Gas for braving the roads and still coming to install my range today. I'm super impressed with your commitment to deliver and follow-through for your patient (and slightly crazy) customers. It's in! I'm good! Just one more thing to go. ([CROCK POT POTATO SOUP](#) FOR DINNER AND A GARDEN SALAD. NOTHING TOO EXCITING.)



Shout out to Primo Water—love that my family drinks and cooks with this clean and refreshing bottled water.

I also want to give a shout out to [Primo Water](#)— I actually designed the cabinets around my refrigerator to house the [bottom-loading water cooler](#). I love it for easy access to clean water! I use it for hot tea at least once a day. My boys go to it all day for cold water (or room temperature,

depending what your teeth prefer!). I also feel good cooking with it. With all the crazy stories on the news right now about tainted water, I feel really good about getting big jugs of Primo for my family instead of tap water. (The bottles are easy to exchange at places like Harris Teeter, Kroger, Lowe's Home Improvements, etc.)

Monday: (I'm playing *Pomp and Circumstance* music as I type this...) The hood has been installed and it's like fireworks going off in here. Not like electric short-circuiting or anything like that, but like we've reached the culmination of this project and the applause is going wild. Unicorns are seen jumping in the backyard and leprechauns are scurrying around stocking my fridge. Ok... maybe not quite. But when my LG oven reaches full temperature, it does actually play a cute little ditty, so that will have to do for now. (*DINNER TONIGHT: ROASTED CHICKEN AND ROASTED BRUSSEL SPROUTS! ROASTED, PEOPLE! LIKE, IN AN OVEN!!*)

There are some small details to still finish (like painting the bay window), but overall, I could not be more thrilled with THIS:



Check out this beautiful panoramic of the new kitchen with all of the upgrades.

Thank you for staying with me on this adventure! I hope it's helped provide some guidance and guilty pleasure of commiserating with me through these 10 weeks. I can't wait to share new recipes with you very soon! #nokitchennoproblem... it's time to save time and cook slower. Welcome to the new and improved Dinner Is A Crock!

Summer Series, Day Six: Seafood Paella



This one pot dish is literally named for being made in a pot. It's the original one-dish cuisine.

This, my friends. This is the quintessential dinner that melds

together land and sea and balances the forces of nature to create an amazing meal that would make even mermaids and pirates cheer. With more protein than a Brazilian meat festival, this one pot recipe will make you lift your anchors and set full speed ahead toward the coast. And you'll thank me for it. I thanked me for it- I've never made this dish before, but with so much fresh seafood available here in the Outer Banks, it was a challenge I was eager to attempt and declare victory for all.

There are a few more steps than normal because of the complexity of textures in paella (pronounced PIE-Ay-uhhhh) so bear with me and I'll try to break it down step by step so you can recreate this on your next seaside adventure.

First, gather all of your ingredients. It's helpful to know what goes in at what point so you can simplify your timing.



1. Brown your boneless, skinless chicken thighs over medium-high heat to get a quick sear on the outside. The chicken will have plenty of time to finish cooking the whole way through when it's in the crock pot, but you want to seal in the

flavor. After removing from heat, chop chicken into bite-size pieces.



2. Using the same skillet, brown the sliced andouille sausage quickly on both sides and remove from heat.



3. Put brown rice, seasonings, and fresh vegetables in the crock pot. Add broth and give it all a good stir. The turmeric and smoked paprika will flavor the entire dish but begins with this first step. Add bite-size pieces of chicken and cooked andouille sausage. Cook on low for six hours or until all liquid is absorbed.



4. After time is up, it's ok to remove the crock pot lid at this point and give everything a really good stir. Try to keep rice from sticking to the bottom of the crock pot.



5. Add seafoods– shrimp, sea scallops and clams. Be sure to properly clean your seafood before adding to the pot. A sandy clam does not add flavor! If you are peeling and deveining your own shrimp, you need [THIS TOOL](#). Seriously, just get one for yourself at the start of this trip. (You'll use it for the Crock Pot Low Country Boil as well.)

Cook on high for up to one hour– shrimp should be pink and clams should have all opened. You do not want to overcook seafood so try to be nearby for this last step.

And that's it! You have just mastered the Old World, cultivated classic of a seafood paella (technically a mixed paella because of the chicken, but let's focus on the gifts from the sea and the amazing local seafood markets located in the Outer Banks.)

Thank you to the owners of the [Ooh La La beach house](#) here in

Avon. This dish used many of the tools and cooking accessories and your stocked kitchen did not disappoint. I had everything I needed to prep, clean and cook all of my ingredients for this meal. This kitchen set-up made everything easy, including a spacious dishwasher to handle my mess!

Crock Pot Seafood Paella

Serves 6

1.5 cups brown rice

3 chicken thighs

7-8 oz andouille sausage

1 red bell pepper, sliced

2 stalks celery, sliced

1/2 onion, sliced

2 cloves garlic, minced

1 t. turmeric

1 t. smoked paprika

2 cups white wine

2 cups chicken broth

1 lb jumbo shrimp, peeled and deveined

1/2 lb bay scallops

1 dozen clams, in shells

Brown your boneless, skinless chicken thighs over medium-high heat to get a quick sear on the outside. The chicken will have plenty of time to finish cooking the whole way through when it's in the crock pot, but you want to seal in the flavor. After removing from heat, chop chicken into bite-size pieces. Using the same skillet, brown the sliced andouille sausage quickly on both sides and remove from heat. Put brown rice, seasonings, and fresh vegetables in the crock pot. Add broth and give it all a good stir. The turmeric and smoked paprika will flavor the entire dish but begins with this first step. Add bite-size pieces of chicken and cooked andouille sausage. Cook on low for six hours or until all liquid is absorbed. After time is up, it's ok to remove the crock pot lid at this point and give everything a really good stir. Try to keep rice from sticking to the bottom of the crock pot. Add seafoods— shrimp, sea scallops and clams. Be sure to properly

clean your seafood before adding to the pot. Cook on high for up to one hour– shrimp should be pink and clams should have all opened.

Crock Pot Chicken and Artichokes



This easy and delicious dish can be made with just a few items from your pantry!

Happy Valentine's Day, crock pot lovers! I hope you've enjoyed the day and if you care nothing about this Hallmark holiday, I hope you had a fabulous Saturday.

I thawed out some chicken a couple days ago and didn't decide what to do with it until today. I wanted something easy that even the kids would eat, and didn't want to go to the store to get any supplies.

One of my favorite pantry items that I always keep stocked is a small jar of artichoke hearts in a marinade. They are great on fresh salads, complement tomato-based sauces on pasta, or

create a delectable antipasto plate when you need a quick appetizer. The dressing is also a fabulous sauce.

I also had a basket of fresh cherry tomatoes from a local farm that I needed to use before they went soft. Even in North Carolina, it's cold at this time of year, but I love that I can get fresh tomatoes that were greenhouse grown.

With a few basic ingredients you really can put together a delicious dinner without needing a trip to the grocery store.

Happy Love Day!

5-6 boneless skinless chicken thighs

1 pint cherry tomatoes

6 oz jar of artichoke hearts in marinade (DO NOT DRAIN!)

3 cloves garlic

1/2 sweet onion, sliced

Put all ingredients in crock pot and cook on high for 4 hours. Serve alone as an entrée or over pasta or rice.

Crock Pot Beet Borscht

Dre's got nothing on me—my beets are fresh! Ha! Get it? See what I did there.



Beet borscht tastes great with a few boiled potatoes and a scoop of cold sour cream.

There is nothing that makes me think of the my family history more than a steaming hot bowl of neon pink soup. No, this isn't a serving of chemical warfare, it's a fresh and sweet, soothing bowl of beet borscht. My grandma still makes this and at most Jewish Deli's you can usually find it on the menu right next to corned beef, chopped liver and matzah balls. What can I say? My roots are authentic and so is my cuisine. Except grandma never made this dish in the crock pot!

Now if this was truly home cooking, I would use fresh beets, but I've found that the canned version works just as well and the pink juice adds a certain flavor feature as well. Grandma taught me to cut sliced beets into strips instead of buying the canned variety of matchsticks. Somehow the matchstick ones are too mushy. (According to grandma, of course.)

Authentically, I would hand slice some cabbage, but I love the fine style of angel hair cabbage that I can purchase at my grocery store. It cooks up quicker and doesn't contrast the texture of the beets as much.



Keep a few of these items on hand in your pantry and you can have beet borscht anytime you want!

If you make this dish with fresh beets, just clean, peel and shred them before throwing them in the crock pot. The taste is very similar to this recipe, but the beautiful pink broth cannot be matched! It truly is extraordinary. But that pink color will most likely stain your cutting board. And your fingers. And your countertops, before you even realize the glow has been dripping!

This soup can be made vegetarian or meat-based. In fact, try cooking down beef bones or chicken bones to make your broth instead of using store bought. I know, I know... this meal is so "processed", but hey, it's a weeknight, and sometimes even the Crock Pot Queen needs a a quick meal to fix.

Give this a try and keep an open mind. Put on those Dre headphones and drop the beat. But not the beet. It will probably stain.

Crock Pot Beet Borscht

Serves 8

2 15 oz. cans of sliced beets (do not drain)

1/2 sweet onion, sliced thin

1 package finely sliced cabbage (approx. 6 cups)

2 bay leaves

2 cloves of garlic, chopped

1 32 oz. box vegetarian stock

8 redskin potatoes

8 T. sour cream

Slice the onion and put in the crock pot with the cabbage, bay leaves, and garlic cloves. Drain the cans of beets into the crock pot and then cut the sliced beets into strips. Add stock and cook on high for 3-4 hours. Clean and quarter the potatoes and bowl separately. To each serving of soup, add a few chunks of boiled potatoes and a dollop of sour cream. Borscht is also refreshingly delicious served cold.

**Crock Pot Barbecue Beer
Chicken**



One of our local organic grocery stores ran a deal last month for free boneless, skinless chicken breasts so I made the trip and bought the meat. I brought it home and stuck it in the freezer and the pretty brown paper has been staring at me every day since then. You've read in my other posts that I'm not a huge fan of plain chicken breasts, but it was such a good deal, I couldn't pass it up.

Living in North Carolina, barbecue here is done two different ways—sloppy, smokey and sweet OR vinegar-based and tart. I'm more a fan of the first, so it's easy to go out and buy a barbecue dinner, but even more difficult to find a good bottled sauce to use at home. I've tried A BUNCH of store-bought sauces and have found a few favorites.

My #1 choice above all else is [Montgomery Inn Barbecue Sauce](#), from Cincinnati, Ohio. It isn't distributed everywhere, but you can buy it online. It's smokey and just the right thickness and I love it on the meat on the grill or in the crock pot.

I also recently discovered Budweiser's Sweet Barbecue Sauce. It's sweet and sticky, but great flavor for pulled chicken sandwiches. I added some additional flavors in today's meal, but this sauce was delicious.

Make this recipe and then serve it on warmed sesame buns or in a wrap with some shredded cheddar cheese. You can vary the flavors by switching out what kind of beer and what kind of barbecue sauce you choose to use. Enjoy!

2 lbs boneless, skinless chicken breast

1/2 c. [caramelized onions](#)

6 oz. beer (your choice!)

1 28 oz. bottle Montgomery Inn Barbecue Sauce (or your favorite)

Put chicken in crock pot and pour beer over meat. Add caramelized onions on top of meat. Cook on low for 6 hours. Use a baster and remove the excess liquid from the pot and then shred the meat with a couple of forks. If cooked properly, the meat should fall apart very easily. Pour enough barbecue sauce over the meat that it coats it well but isn't soupy. (You can always add more, you can't really get it back out!) Cook on low for one additional hour.

Crock Pot Pot Pie



Did anyone else just do a double take to the title of this recipe? It's funny to read Pot Pot and not giggle... but this pot pie is indeed made in your CROCK pot. I guess I could just call it crock pot pie, but then it makes me think of ooey gooey

apple filling and flaky, buttery crusts and sorry fans... that is not this recipe. I will, however, promise that this recipe is for a new favorite for your whole family. It has meat, dairy, vegetable and carb and if you serve it with a side of fruit (maybe cranberry sauce??), you've fulfilled every food group. Except dessert... and I'm ok with that still being it's own food group.

I will probably repost this recipe around Thanksgiving,

because it's the PERFECT thing to do with leftover turkey. I actually roasted a whole turkey this past weekend and have enjoyed easy meals all week from all the leftover meat. You can also do this dish just as easily with a rotisserie chicken that you pick up at the grocery store though.

Here's another worthwhile note: I use a pancake mix that is entirely egg-free because my son has allergies... so I just made pancake mix according to the directions on the box for 12-14 pancakes (2 cups mix, 1.5 cups water). I would recommend that you follow the directions on YOUR box, so if it asks for eggs, you should probably include it.

Also- please be cautious when you put the crock pot (removed from the heating unit) into the oven and then taking it out. I scalded my arm nicely on this one because I wasn't paying attention. Ahhh, the things I'm willing to do for great cooking and blogging... yeah, you're welcome. ☐ Enjoy!

1-1.5 lbs cooked turkey or chicken, skin and bones removed, then meat cut into bite-sized pieces

2 cans cream of chicken soup

1 lb bag of frozen mixed vegetables, thawed

1 c. frozen corn, thawed

1/2 t. black pepper

1/2 t. salt

1/2 t. thyme

1/2 t. rosemary

2/3 c. milk

(separately combine pancake mix and water mixed to the equivalent to 12-14 pancakes... so for me 2 c. mix and 1.5 c. water, beaten together until fluffy)

Put all ingredients in crock pot and mix together until everything is well coated. Cook on low for 4 hours, then remove carefully from crock pot's heating unit. Pour pancake mixture on top of hot mixture and bake at 350 degrees for 30-40 minutes until top is slightly browned and crisping on the edges. Remove crock pot from oven carefully and cool for 10 minutes before serving.