










Chicken Dumpling Soup

A warm hug in a bowl. Made entirely from shelf-stable goods.

INGREDIENTS :

-  1 box seasoned biscuit mix (herb or cheddar—flavor is free)
-  2 cans chicken
-  1 can mixed vegetables
-  1 can cream of chicken soup
-  1 can diced potatoes
-  1 can (or 2 small cans) evaporated milk
-  1 chicken bouillon cube

APOCALYPSE-PROOF ASSEMBLY INSTRUCTIONS:

Make the Soup Base: In a big ol' pot, dump in cream of chicken, evaporated milk (reserve 1/4 cup for those biscuits), 2 cups of water, bouillon cube, chicken (shredded and add the juice for flavor), biscuit mix seasoning packet, veggies and potatoes (both drained).

Bring everything to a boil, then turn down and simmer and stir until everything is heated through.

Mix the Dumpling Dough: Stir biscuit mix according package directions, subbing 1/4 cup of evaporated milk for part of required water. Don't overthink it—this is rustic bunker cuisine.

Dumpling Drop: Drop spoonfuls of dough right on top of the bubbling soup like little edible life rafts. Cover and simmer on low heat for 10-15 minutes, take a peek and stir as needed.

Serve & Survive: Scoop into bowls and enjoy hot. Optional: cry softly into it while remembering pre-apocalypse brunch.

Zero refrigeration. Maximum nostalgia. Slightly fluffy dumplings in a sea of creamy chaos.

Feeds 4ish grateful humans, or one prepper who's nesting hard.

Questions? Feedback? Email us at haalp@chickenlittlepreps.com.

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