

Ingredients:

2	lb	Chicken Thighs, Boneless/Skinless, cubed 1 inch
3	each	Celery Stalks, cut into moon shapes
1	each	Onion, medium, Large Diced
1	each	Potato, Large Diced
3	each	Carrots, sliced
1	each	Cream of Chicken Soup 10oz Can
1	each	Cream of Mushroom Soup 10 oz Can
2	cups	Chicken Broth or Water
1	tsp	Thyme
1	tsp	Parsley
1	tsp	Oregano
2	cups	Pancake Mix
2/3	cup	Milk
To	Taste	Salt & Pepper



Instructions:

Cut Vegetables and Chicken.

In a large crock pot or slow cooker, place the chicken thighs on the bottom. Add the vegetables and potato. Cover chicken and vegetables with the soups and chicken broth (or water). Add Thyme, Parsley, and Oregano. Season to taste with salt and pepper. Stir Mixture with a spoon. Set aside.

In a mixing bowl, combine the pancake mix and milk. Season with a pinch of salt and pepper. Drop the dough into the crock pot or slow cooker using two tablespoons. Use one spoon to scoop and the other spoon to push the dough into a ball into the crock pot or slow cooker. Spread the dough balls evenly over the top of the mixture.

Cover and cook on low for 8 hours or high for 4 hours.

Serves 4-6