

Slow Cooker Turkey and Dumplings

Great for that leftover turkey. Creamy comfort food on a cold day.

Recipe by [Donald Fleming](#) | Created on **Nov 14, 2021**

Ingredients

- 2 (10.75 ounce) cans condensed cream of chicken soup
- 1 (15 ounce) can chicken broth
- 1 ½ cups chopped cooked turkey, or more to taste
- 1 cup chopped potatoes, or more to taste
- 1 cup chopped carrots, or more to taste
- ½ onion, chopped
- 2 tablespoons butter
- 1 pinch garlic powder
- 1 pinch poultry seasoning
- ½ (10 ounce) can refrigerated buttermilk biscuit dough (such as Pillsbury Grands!®), cut into squares

Directions

- Mix cream of chicken soup, chicken broth, turkey, potatoes, carrots, onion, butter, garlic powder, and poultry seasoning together in a slow cooker.
- Cook on High for 3 hours; stir. Arrange biscuits atop turkey mixture and cook until biscuits are cooked through, about 1 more hour.

Nutrition Facts

Serving: **4 servings** | Calories: **448.7 kcal** | Carbohydrates: **38.2 g** | Protein: **23.3 g** | Saturated fat: **8.2 g** | Cholesterol: **70.4 mg** | Sodium: **1961.3 mg** | Fiber: **2.3 g** | Sugar: **6.5 g**

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