

Chicken-and-Vegetable Soup with Herb Dumplings



Ingredients

8 ounces b	aby carrots halved
2 teaspoon	s double-acting baking powder
2 bay leave	es
3 tablespoo	ons butter cut into pieces
1 cup butte	rmilk
3 celery st	alks sliced
4 cups chic	cken broth
1.5 cups flo	ur all-purpose

	2 tablespoons parsley fresh chopped	
	1 teaspoon pepper black	
	12 ounce pearl onions frozen peeled	
	2 teaspoons poultry seasoning	
	1 teaspoon salt	
	3 pound chicken whole	
Equipment		
	bowl	
	pot	
	blender	
Di	rections	
	Cut chicken into 6 or 8 pieces; remove and discard skin.	
	Place chicken and next 7 ingredients in a large (6-quart) soup pot, stirring until well blended. Bring to a boil; reduce heat, and simmer, covered, 30 to 40 minutes or until chicken is tender	
	Remove pot from heat; remove chicken pieces from soup pot, reserving broth.	
	Let chicken stand until cool enough to handle.	
	Remove chicken from bones, and cut into bite-size pieces. Stir chicken and sherry, if desired into broth mixture. Bring to a boil, reduce heat, and simmer.	
	Combine flour and next 3 ingredients in a small bowl.	
	Cut in butter with a pastry blender or fork until mixture resembles coarse meal.	
	Add buttermilk, stirring just until mixture comes together.	
	Drop tablespoons of dumpling batter into hot broth. Cover and simmer 10 to 15 minutes or until dumplings are cooked through.	
	*Substitute 4 bone-in chicken breasts for the whole chicken, cut into pieces, if desired.	
Nutrition Facts		
	PROTEIN 22.86% FAT 46.4% CARBS 30.74%	
	FROIEIN 22.00 /0 FAI 40.4 /0 CARDS 30.74 /0	

Properties

Glycemic Index:61.83, Glycemic Load:19.43, Inflammation Score:-10, Nutrition Score:23.096521833669%

Flavonoids

Apigenin: 2.94mg, Apigenin: 2.94mg, Apigenin: 2.94mg, Apigenin: 2.94mg Luteolin: 0.05mg, Luteolin: 0.05mg, Luteolin: 0.05mg, Luteolin: 0.05mg, Luteolin: 0.05mg Isorhamnetin: 2.84mg, Isorhamnetin: 0.39mg, Kaempferol: 0.39mg, Kaempferol: 0.39mg, Kaempferol: 0.39mg, Kaempferol: 0.39mg, Kaempferol: 0.21mg, Myricetin: 0.21mg, Myricetin: 0.21mg, Myricetin: 11.52mg, Quercetin: 11.52mg, Quercetin: 11.52mg, Quercetin: 11.52mg

Nutrients (% of daily need)

Calories: 472.56kcal (23.63%), Fat: 24.21g (37.25%), Saturated Fat: 9.18g (57.38%), Carbohydrates: 36.09g (12.03%), Net Carbohydrates: 32.94g (11.98%), Sugar: 6.98g (7.75%), Cholesterol: 104.23mg (34.74%), Sodium: 1308.34mg (56.88%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 26.84g (53.69%), Vitamin A: 5752.87IU (115.06%), Vitamin B3: 9.95mg (49.77%), Selenium: 29.15µg (41.64%), Vitamin K: 34.48µg (32.84%), Phosphorus: 294.92mg (29.49%), Vitamin B2: 0.48mg (28.35%), Vitamin B1: 0.4mg (26.92%), Manganese: 0.53mg (26.7%), Vitamin B6: 0.53mg (26.51%), Folate: 90.69µg (22.67%), Iron: 3.53mg (19.6%), Calcium: 185.37mg (18.54%), Vitamin B5: 1.54mg (15.38%), Potassium: 517.53mg (14.79%), Zinc: 2.12mg (14.12%), Fiber: 3.15g (12.6%), Magnesium: 47.16mg (11.79%), Vitamin C: 8.85mg (10.73%), Copper: 0.2mg (10.2%), Vitamin B12: 0.56µg (9.41%), Vitamin D: 0.74µg (4.92%), Vitamin E: 0.64mg (4.25%)