Slow Cooker Chicken and Dumplings

Ingredients:
- 2 Pounds of boneless/skinless chicken breasts
- 2 Tablespoons of unsalted margarine
- 2 cups of reduced sodium cream of chicken soup
- 1 onion, diced
- 2 carrots, sliced
- 2 medium celery stalks, chopped
- 10 ounces of refrigerated reduced-fat biscuit dough, torn into pieces
- 1 cup of frozen peas

Directions:
1. Place chicken, margarine, cream of chicken soup, and onion in slow cooker. Cover and cook on high for 6 hours. Stir in carrots and celery after 5 hours of cooking.
2. Place torn biscuit dough in slow cooker 30 minutes before serving. Cook until dough is no longer raw in the center about 25 minutes. Peas will be added at the last 10 minutes of cooking. Serve warm.