

Halle Recipes

Chicken Crescent Rolls (Chicken Bombs)

by Cristeen Halle

SERVES

9x13 Pan

Ingredients

- 2-8oz Cans Reduced Fat Pillsbury Crescent Dinner Rolls
- 4 Oz Cream Cheese (Very Soft)
- 2 Tbsp Butter (Very Soft - Not Melted)
- 1 t Garlic Powder
- 1 tsp Minced Onion Flakes
- 2 Large Cooked Chicken Breasts, Finely Chopped (about 2 cups)
- 3/4 Cup Finely Grated Cheddar Cheese
- 1/2 tsp Seasoning Salt
- 1/2 Tsp Black Pepper
- 2 Tbsp Milk
- 1-2 Cups Grated Cheddar Cheese (for topping)
- 1 Can (10 3/4oz) - 98% Fat Free Cream of Chicken Soup (undiluted)
- 1/4 Cup Grated Cheddar Cheese or Swiss Cheese (any cheese)
- 1/2 Cup Milk

Method

1. Preheat oven to 350. Spray a 9x13 pan.
2. Mix together milk, 3/4 cup cheese and undiluted chicken soup (can season with pepper if desired). For the filling make sure the cream cheese and butter are very soft. Mix together in a bowl and add

garlic powder. Add in the chopped chicken, onion and cheddar cheese. Mix well until combined. Add in 2 Tbsp milk, mix to combine (add in a little more if the mixture seems too dry). Season with seasoned salt.

3. Unroll the crescent rolls. Place heaping tablespoon of chicken mixture (or a little more) on top of each crescent triangle and roll up starting at the thicker end. Drizzle a small amount of soup mixture on the bottom of the dish. Place the crescent rolls seam-side down on top of the creamed mixture in the casserole.
 4. Drizzle the remaining sauce on top (you don't have to use the full amount of cream sauce, just use as much as desired) and sprinkle with 1 cup (or more) grated cheese, or amount desired. Bake for about 30 minutes.
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