

Little Chicken Things



Makes 8 chicken things

Ingredients

- 4-5 chicken breast halves
- 8oz brick cream cheese, softened
- ¼ cup butter, softened
- ¼ cup milk
- 2 tablespoons chopped fresh or dried chives
- 2 packages Dough Boy crescent rolls (big and buttery recommended)
- Salt and pepper to taste
- Optional but recommended, round pickle slices

Instructions

1. Boil chicken for 20 minutes.
2. Remove to cutting board to rest for 20 or more minutes, covered with foil to keep chicken from drying out.
3. Cut chicken in to cubes.
4. In the pot used for the chicken, mix the cream cheese, butter, milk, chives, salt & pepper, and chicken.
5. Open the crescent rolls and press 2 at a time into squares, sealing the seam to prevent leaks.
6. If using pickles, add a few slices now.
7. Add 1/8th of the chicken mix and fold the corners into the center like a delicious pyramid (or make a lazy envelope, I don't judge)
8. Place on a baking pan (nonstick recommended) and cook at 350° for 20-25 minutes, or until golden.

Source

Mom

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