Chicken Roll ups

Description

This is a quick weeknight meal. You can make the chicken mixture ahead of time and just scoop and roll when you get home from work.

Summary

Yield: 14
Prep Time: 45 minutes
Category: Poultry
Cuisine: American
Tags: Football Kids

Ingredients

- 2 can crescent rolls
- 1 can cream of chicken soup
- 3/4 cup grated cheddar cheese
- 1/2 cup milk
- 4 oz cream cheese softened
- 2 tbsp butter softened
- 1 tsp garlic powder
- 1 tsp onion flakes
- 2 cup Cooked Chicken
- 3/4 cup grated cheddar cheese
- 1/2 tsp seasoned salt
- 1/2 tsp pepper
- 2 tbsp milk
- 2 cup *grated cheddar cheese

Instructions

Set oven to 350°F.

Spray a 9x13 dish with cooking spray.

Mix together milk, 3/4 cup cheese and undiluted chicken soup (can season with black pepper if desired).

For the filling --- (make certain that the cream cheese and butter are very soft) in a bowl, mix the soft cream cheese with butter until very smooth, then add in garlic powder.

Add in the chopped chicken, onion and cheddar cheese; mix well until combined.

Add in 2 tablespoons milk; mix to combine (add in a little more if the mixture seems too dry).

Season with seasoned salt or white and black pepper to taste.

Unroll the crescent rolls.

Place 1 heaping tablespoon chicken mixture (or a little more) on top of each crescent triangle,

then roll up starting at the thicker end.

Drizzle a small amount of soup mixture on the bottom of the dish.

Then place the crescent rolls seam-side down on top of the creamed mixture in the casserole.

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.