



PESTO CHICKEN CRESCENT RING

Prep Time

15 MIN

Total

45 MIN

Ingredients

4

Servings

8



INGREDIENTS

- 3** boneless skinless chicken breasts (from 20-oz package), cooked and chopped into 1/2-inch pieces (about 2 1/2 cups)
- 1/3** cup plus 1 tablespoon basil pesto (from 7-oz container)
- 1** cup shredded Monterey Jack cheese (4 oz)
- 2** cans (8 oz) refrigerated Pillsbury™ Original Crescent Rolls (8 Count)

INSTRUCTIONS

- 1** Heat oven to 375°F. In medium bowl, mix cooked chicken, 1/3 cup of the pesto and the cheese.
- 2** Unroll both cans of dough; separate into 16 triangles. On ungreased large cookie sheet, arrange triangles in ring so short sides of triangles form a 5-inch circle in center. Dough will overlap. Dough ring should look like the sun.
- 3** Spoon chicken mixture on the half of each rectangle closest to center of ring.
- 4** Bring each dough triangle up over filling, tucking dough under bottom layer of dough to secure it. Repeat around ring until entire filling is enclosed (some filling might show a little).
- 5** Brush remaining 1 tablespoon pesto on top of dough ring. Bake 18 to 22 minutes or until dough is golden brown and thoroughly baked. Cool 5 to 10 minutes before cutting into serving slices.