

CHICKEN SQUARES



Submitted by Bonnie Sanborn

This was a Pillsbury Bake Off \$25,000 winner that is probably my most requested recipe for all I have made it for. You can add other veggies as you prefer.

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Tags : Medium Dinner

Serves 6
Prep Time 25 min
Total Time 1 hour

INGREDIENTS

The goods

3 ounces cream cheese, softened

3 Tablespoons butter, melted

2 cups cooked chicken, cubed

Salt and Pepper, to taste

2 Tablespoons milk

INSTRUCTIONS

Step 1 :

Preheat oven to 350 degrees.

Step 2 :

Blend butter with cream cheese.

Add milk, onion, and pimentos.

Add salt and pepper.

- 1 Tablespoon chopped onion
- 1 Tablespoon chopped pimento or red pepper
- 8 ounces Pillsbury Refrigerated Crescent Rolls
- $\frac{3}{4}$ cups seasoned bread crumbs

Step 3 :

Separate dinner rolls into four rectangles, pressing perforations to seal. Spoon $\frac{1}{2}$ cup mixture into center of each rectangle. Fold over two opposite sides to meet in the middle forming a square. Press the other two edges together to seal.

Step 4 :

Brush top with melted butter and dip into bread crumbs. Place on a non-stick cookie sheet crumb side up.

Step 5 :

Bake at 350 degrees for 20-25 minutes until browned.
