



Chicken Rolls



- 1 can chicken
- 4 oz. cream cheese
- 1/2 cup butter or margarine, divided
- 1/8 t pepper
- 1 package Pillsbury crescent rolls
- 4 slices bread, crumbed
- 1 can cream of chicken soup
- 1/2 cup milk

Mix chicken, cream cheese, 1/4 cup butter or margarine and pepper on medium speed until blended. Unroll crescent rolls. Place 1/3 cup chicken mixture in the center of each roll. Fold corners around filling, forming a roll. Melt remaining 1/2 cup butter or margarine. Roll each roll in melted butter and then in bread crumbs. Place on ungreased cookie sheet. Bake at 350 for 20 minutes. Meanwhile, mix soup and milk in saucepan. Cook over low heat, stirring frequently. Serve chicken rolls with gravy.

p.s. You can make mini chicken rolls by cutting each crescent roll into two triangles and placing 1-2 T chicken filling on each roll. Continue on with recipe as usual.