

Chicken in-a-Biscuit

Gertrude J Colwell

The Pennsylvania State Grange Cookbook (1992)

Servings: 6

*3 ounces cream cheese,
softened
2 tablespoons milk
2 cups cooked chicken,
chopped
2 tablespoons chopped
pimiento
2 tablespoons onion,
minced
1/2 teaspoon salt
pepper (to taste)
1 package (8 count)
crescent rolls
1/4 cup butter, melted
1/4 cup Italian-seasoned
bread crumbs*

Preheat the oven to 350 degrees.

In a bowl, mix the cream cheese with the milk until smooth. Stir in the chicken, pimiento, onion, salt and pepper.

Separate the crescent rolls into two large rectangles. Cut into 4x5-inch rectangles.

Place one heaping tablespoon of the chicken mixture on each rectangle. Fold up to enclose the filling, sealing the edges. Place, seam-side down, on a baking sheet. Brush with butter. Sprinkle with bread crumbs.

Bake for 25 minutes.

Per Serving (excluding unknown items): 221 Calories; 16g Fat (65.5% calories from fat); 16g Protein; 3g Carbohydrate; trace Dietary Fiber; 77mg Cholesterol; 373mg Sodium. Exchanges: 0 Grain(Starch); 2 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 2 1/2 Fat.