

Kickin' Chicken Sandwiches with Cucumber Topping

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Pillsbury Bake-Off 45th Contest 100 Winning Recipes

Servings: 6

Preparation Time: 35 minutes

Start to Finish Time: 35 minutes

Bake Time: 15 minutes

1 can Pillsbury refrigerated crusty French loaf
1 tablespoon Crisco 100% extra-virgin olive oil
1 egg
1 tablespoon water
3 cups deli rotisserie chicken, shredded
1/4 teaspoon McCormick garlic powder
1/8 teaspoon salt
1/8 teaspoon McCormick ground black pepper
1/2 cup hot red pepper sauce
1/4 cup unsalted or salted butter
1 tablespoon honey
2 cups English cucumber (seedless), thinly sliced
1/4 cup celery, diced
1/3 cup blue cheese dressing
1/2 teaspoon McCormick dill weed

Preheat the oven to 350 degrees.

Spray a cookie sheet with Crisco Original no-stick cooking spray.

Carefully unroll the loaf of dough. Press into a 15x9-inch rectangle. Cut in half lengthwise. Cut crosswise into thirds, forming six pieces. Brush each piece with olive oil.

To make rolls, fold each piece of dough almost in half crosswise, bringing the top end of the dough to within 1/4-inch of the bottom end (oiled surfaces will be touching). Place on a cookie sheet.

In a small bowl, beat the egg and water with a fork. Brush on the tops of the rolls.

Bake for 15 to 20 minutes or until the rolls are golden brown. Cool for 5 minutes.

Meanwhile, in a large bowl, stir together the chicken, garlic powder, salt and pepper. Mix well.

In a small microwaveable bowl, microwave the pepper sauce, butter and honey on HIGH for 15 to 30 seconds or until the butter is melted. Stir. Add to the chicken mixture. Mix well.

In another medium bowl, add the cucumber, celery, dressing and dill. Toss to combine.

To serve, gently open the sandwich rolls. Fill each with about 1/3 cup of the chicken mixture. Top with a scant 1/4 cup of the cucumber mixture. Serve with any remaining cucumber mixture.

Per Serving (excluding unknown items): 24 Calories; 1g Fat (30.6% calories from fat); 1g Protein; 3g Carbohydrate; trace Dietary Fiber; 35mg Cholesterol; 59mg Sodium. Exchanges: 0 Lean Meat; 0 Vegetable; 0 Fat; 0 Other Carbohydrates.