

Chicken Italiano Sliders

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Pillsbury Bake-Off 45th Contest 100 Winning Recipes

Servings: 16

Preparation Time: 30 minutes

Start to Finish Time: 1 hour 10 minutes

4 ounces fresh mozzarella cheese

1/3 cup mayonnaise

1 small clove garlic, finely chopped

1/4 teaspoon salt

1/8 teaspoon McCormick ground black pepper

1 teaspoon lemon juice

3 tablespoons fresh basil leaves, finely chopped

2 cans Pillsbury Place 'n Bake refrigerated crescent rounds

3 tablespoons Crisco 100% extra virgin olive oil

1/2 teaspoon McCormick Italian seasoning

1 package (9 oz) refrigerated cooked Italian-style chicken breast strips, finely chopped

2 medium plum tomatoes (Roma), cut into 16 slices

Preheat oven to 375 degrees.

Lightly spray two cookie sheets with nonstick cooking spray.

Freeze the mozzarella cheese for 30 minutes.

Meanwhile, in a small bowl, combine the mayonnaise, garlic, salt, pepper, lemon juice and one tablespoon of the chopped basil. Mix well. Cover and refrigerate.

Place the crescent rounds two inches apart on the cookie sheets.

In a small bowl, stir together the olive oil, and Italian seasoning. Lightly brush the tops of the rounds with one tablespoon of the oil mixture.

Bake 8 to 10 minutes or until light golden brown. Cool for 5 minutes.

Using a serrated knife, cut the crescent rounds in half horizontally.

Place sixteen crescent halves, cut side up, on cookie sheets. Lightly brush with the oil mixture.

Bake for 5 to 9 minutes or until golden brown.

Repeat with the remaining crescent halves and the oil mixture.

Shred the mozzarella cheese.

Spread about 1/2 teaspoon of the mayonnaise mixture on each cut side of crescent rounds. Top the bottom of each crescent round with one rounded tablespoon of chicken, one tomato slice and one tablespoon of shredded mozzarella. Place on the cookie sheets.

Set the oven control to broil. Broil four to six inches from the heat for 2 to 3 minutes or until the cheese is melted.

Remove from the oven. Top with the remaining basil and crescent round tops.

Secure the sliders with cocktail toothpicks.

Per Serving (excluding unknown items): 33 Calories; 4g Fat (98.1% calories from fat); trace Protein; trace Carbohydrate; trace Dietary Fiber; 2mg Cholesterol; 59mg Sodium. Exchanges: 0 Vegetable; 0 Fruit; 1/2 Fat.