

# Creamy Chicken Bake



## Ingredients:

- 1 lb chicken, boiled, shredded
- 1 small onion, diced
- 4-6 oz. cream cheese, softened
- 3 Tbs. melted butter, divided
- 2 Tbs. milk
- salt and pepper, to taste
- homemade crescent dough or canned



## Directions:

1. In a large mixing bowl, mix together the crescent dough ingredients. Cover and place in a warm place to rise.
1. In a medium sauce pan, boil the chicken until no longer pink. Allow to cool, then shred with a fork.
2. Mix the chicken with the onion, cream cheese, butter, milk, and salt and pepper.
3. Once the crescent dough has risen, punch down and roll out into a large rectangle about 14in. x 20in.
4. Place the chicken mixture in the middle of the rectangle, leaving a large space of dough on either side of the mixture.
5. Using kitchen scissors, cut the dough on both sides into 1 inch strips. Starting at one side, crisscross the strips over the mixture until it is completely covered and the dough is shaped like a loaf.
6. Bake at 400 degrees F. for 20-25 minutes or until golden brown. Sprinkle the top with cheese the last 5 minutes if desired.

Enjoy!