

# Chicken Pillows

## Ingredients:

- 1 block cream cheese, softened
- 1/4 c. green onion, diced
- 1/3 c. mushrooms, chopped
- 2 T butter, softened
- 1/4 t. garlic salt
- Dash pepper
- 3 to 4 c. chicken, cooked and cubed
- 2 cans crescent rolls
- 1/2 c. butter melted
- Bread crumbs

## Directions:

Preheat oven to 350.

In a large bowl mix together cream cheese, green onions, mushrooms, 2 tablespoons butter, salt, and pepper. Mix in chicken.

Open crescent rolls and separate each triangle. Spoon chicken mixture onto the wide end. Divide chicken mixture evenly on each piece of dough.

Roll up as you would for a crescent roll and press edges together to seal in the mixture and make a pillow.

Dip each pillow in melted butter and roll in breadcrumbs.

Place on a baking sheet. Bake for 15 to 20 minutes or until golden brown.