

Chicken Crescents

DAY ONE:

INGREDIENTS:

2 chicken breast halves	1/4 t salt
3 oz. Pkg Philly cream cheese	1/8t pepper
2T margarine	1T chopped onion
2T milk	

Fill the medium saucepan 2/3 full of water, and bring to a boil. Gently put two half chicken breasts in to the boiling water and boil for 15 minutes. Drain into the colander and cool the chicken by rinsing with cold water. When you can safely handle the chicken, cut into half-inch cubes.

While the chicken is cooking, mix together, using the electric mixer, the Philly cream cheese, 2T margarine, 2T milk, 1/4 t salt, 1/8t pepper, and 1T chopped onion. Add the chopped chicken. Place in the storage bowls and refrigerate.

DAY TWO:

INGREDIENTS:

Chicken mixture from yesterday
1 pkg refrigerator crescent rolls

Separate the crescent rolls into 4 rectangles and seal perforations. Spoon 1/2 c of the chicken mixture into the center of each rectangle. Pull 4 corners of dough together into center and press to seal.
Bake at 350 for 20 minutes.