

## Chicken Pillows

### Ingredients:

- 3 chicken breasts
- 1 tube of crescent rolls
- 4 oz. Cream Cheese
- 1 celery stick
- 1 green onion
- 1 package of chicken gravy

### Directions:

1. Preheat oven to 425 degrees
2. Thaw chicken breasts in microwave for about 5 minutes (keep an eye on this, you don't want to end up cooking the chicken breast in the microwave.)
3. Place thawed chicken breast in deep sauce pan and pour enough water over chicken breasts to cover.
4. Bring to a boil, and boil for about 10-12 minutes. (Until center is no longer pink)
5. Transfer chicken breasts to a bowl and shred with 2 forks.

**WHILE CHICKEN IS COOKING DICE OR MINCE ONION & CELERY. WHATEVER YOU AND YOUR GROUP PREFER.**

6. Combine chicken, cream cheese, celery, and green onions. Mix together.
7. Separate crescent rolls. In center of roll place, a heaping spoonful of chicken mixture. Pull together corners of crescent roll and pinch at top.
8. Place on greased baking sheet
9. Bake for 10-12 minutes, watching carefully not to burn.

**WHILE CHICKEN PILLOWS ARE BAKING, PREPARE YOUR GRAVY ACCORDING TO PACKAGE DIRECTIONS.**

10. Top with chicken gravy.