

## Cheesy Chicken Crescent Rolls - Creamy, Easy, and Crowd-Approved

Cheesy Chicken Crescent Rolls



**OVEN**  
**350°F**

**TIME**  
**30 min**

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### INGREDIENTS

5 boneless, skinless chicken breasts

1 cup grated mozzarella cheese

1 (10 oz) can cream of chicken soup

1 soup can full of milk

1 package crescent rolls

Seasonings: garlic powder, salt, pepper to taste

Olive oil, for cooking

Swaps and Add-Ins:

Cheese Swap: Use cheddar, Monterey Jack, or pepper jack for a twist.

Soup Variations: Try cream of mushroom or cream of celery for a new flavor.

Add-ins: Stir in chopped spinach, green onions, or bacon bits to the chicken mixture.

Instructions:

1. Cook the Chicken:

Season chicken breasts with garlic powder, salt, and pepper.

Heat olive oil in a skillet over medium heat.

Cook chicken until golden brown on both sides and cooked through.

Let cool slightly, then shred or chop into small pieces.

2. Mix the Filling:

In a bowl, mix cooked chicken with  $\frac{1}{2}$  cup mozzarella cheese.

Toss until the mixture is evenly combined.

### 3. Fill and Roll:

Unroll crescent dough and separate into individual triangles.

Spoon chicken mixture onto each triangle, then roll from the wide end toward the point.

Place the filled rolls into a greased 9x13-inch baking dish.

### 4. Make the Sauce:

In a saucepan, combine cream of chicken soup, milk, and remaining  $\frac{1}{2}$  cup of cheese.

Heat over medium, stirring until cheese melts and sauce is hot but not boiling.

### 5. Assemble and Bake:

Pour the sauce evenly over the crescent rolls in the dish.

Bake at 350°F (175°C) for 30 minutes or until the tops are golden brown and bubbly.

### 6. Cool and Serve:

Let rest for 5 minutes before serving. Serve warm and enjoy every creamy bite!

### Tips for Success:

Use rotisserie chicken to save time on prep.

Cover with foil for the first 15 minutes if you want a creamier topping, then uncover to brown.

## DIRECTIONS

1. Cook the Chicken: Season chicken breasts with garlic powder, salt, and pepper.
2. Heat olive oil in a skillet over medium heat.
3. Cook chicken until golden brown on both sides and cooked through.
4. Let cool slightly, then shred or chop into small pieces.
5. Mix the Filling: In a bowl, mix cooked chicken with  $\frac{1}{2}$  cup mozzarella cheese.
6. Toss until the mixture is evenly combined.
7. Fill and Roll: Unroll crescent dough and separate into individual triangles.
8. Spoon chicken mixture onto each triangle, then roll from the wide end toward the point.
9. Place the filled rolls into a greased 9x13-inch baking dish.
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12. Assemble and Bake: Pour the sauce evenly over the crescent rolls in the dish.
13. Bake at 350°F (175°C) for 30 minutes or until the tops are golden brown and bubbly.
14. Cool and Serve: Let rest for 5 minutes before serving. Serve warm and enjoy every creamy bite!
15. Tips for Success: Use rotisserie chicken to save time on prep.
16. Cover with foil for the first 15 minutes if you want a creamier topping, then uncover to brown.

17. Don't overfill the rolls-use about 2 tablespoons of filling each.
18. Serving Suggestions and Pairings: Make it a meal by serving with:
19. A crisp green salad or roasted vegetables
20. Crunchy chips or garlic bread
21. A side of : Crockpot Nacho Dip or Cheesy Sandwich Dip
22. Pair with a fresh drink or a light dessert to balance the richness
23. Storage and Leftovers: Refrigerate: Store in an airtight container up to 3 days.
24. Reheat: Warm in the oven at 325°F or microwave in 30-second bursts.
25. Freeze: You can freeze baked rolls and sauce for up to 1 month.

## TIPS FOR SUCCESS

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Don't overfill the rolls-use about 2 tablespoons of filling each.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/cheesy-chicken-crescent-rolls-creamy-easy-and-crowd-approved/>