

Easy Cheesy Chicken Crescent Rolls - A Crowd-Pleasing Snack or Dinner

Easy Cheesy Chicken Crescent Rolls: The Ultimate Comfort Snack



OVEN
375°F

TIME
15 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 1 can (8 oz) refrigerated crescent rolls
- 1 cup cooked chicken, shredded
- 1/2 cup shredded cheddar cheese
- 1/4 cup cream cheese, softened
- 1/4 tsp garlic powder
- 1/4 tsp onion powder
- Salt and pepper, to taste
- 1 tbsp chopped fresh parsley (optional, for garnish)

Instructions:

1 Preheat the Oven:

2 Make the Filling:

3 Fill & Roll:

4 Bake:

5 Serve:

Tips for Success:

Use rotisserie chicken to save time and add flavor.

Add jalapeños or hot sauce for a spicy kick.

Try swapping cheddar for pepper jack or mozzarella for a twist.

Serve with dipping sauces like ranch, marinara, or buffalo!

Perfect Pairings:

This Crockpot Nacho Dip for a cheesy sidekick

These Sheet Pan Quesadillas for a crowd-friendly dinner

Easy Cheese-Stuffed Chicken Wontons for more
crispy, creamy bites

Cheesy Chicken Sliders with Marinara & Garlic
Butter as a hearty companion dish

This Dorito Casserole for a crunchy, bold main
course

Final Thoughts:

DIRECTIONS

- 1.** Preheat the Oven: Preheat to 375°F (190°C).
Line a baking sheet with parchment paper for easy cleanup.
- 2.** Make the Filling: In a medium bowl, combine shredded chicken, cheddar cheese, cream cheese, garlic powder, onion powder, salt, and pepper. Stir until everything is well combined and creamy.
- 3.** Fill & Roll: Unroll the crescent dough and separate it into 8 triangles. Place a heaping tablespoon of the chicken mixture at the wide end of each triangle. Roll up from the wide end toward the tip, sealing in the filling.
- 4.** Bake: Arrange rolls on the baking sheet and bake for 12-15 minutes, or until golden brown and bubbly.
- 5.** Serve: Let cool for a few minutes before serving. Garnish with fresh parsley if desired.
- 6.** Tips for Success: Use rotisserie chicken to save time and add flavor.
- 7.** Add jalapeños or hot sauce for a spicy kick.
- 8.** Try swapping cheddar for pepper jack or mozzarella for a twist.
- 9.** Serve with dipping sauces like ranch, marinara, or buffalo!
- 10.** Perfect Pairings: Serve your cheesy chicken rolls with:
- 11.** This : Crockpot Nacho Dip for a cheesy sidekick
- 12.** These : Sheet Pan Quesadillas for a crowd-friendly dinner
- 13.** Easy : Cheese-Stuffed Chicken Wontons for more crispy, creamy bites

14. Cheesy : Chicken Sliders with Marinara & Garlic Butter as a hearty companion dish
15. This : Dorito Casserole for a crunchy, bold main course
16. Final Thoughts: These Easy Cheesy Chicken Crescent Rolls are a win in every way-fast to make, insanely delicious, and flexible enough to work for snacks, parties, or dinner. They'll vanish as quickly as you make them!
17. Tried them? Snap a photo and tag @chefmaniac so we can see your golden beauties! ???
18. Would you like a spicy buffalo version next? Let me know-I'm happy to add variations!

TIPS FOR SUCCESS

Use rotisserie chicken to save time and add flavor.

Add jalapeños or hot sauce for a spicy kick.

Try swapping cheddar for pepper jack or mozzarella for a twist.

Serve with dipping sauces like ranch, marinara, or buffalo!

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

Original recipe: <https://chefmaniac.com/easy-cheesy-chicken-crescent-rolls-a-crowd-pleasing-snack-or-dinner/>