

## Easy Chicken Bundles - Creamy, Savory Crescent Roll Pockets

Chicken Bundles - Comfort Food Wrapped in Crescent Dough



OVEN  
**350°F**

TIME  
**25 min**

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SAVE  
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### INGREDIENTS

3 cups shredded cooked chicken (rotisserie works great)  
8 oz cream cheese, softened  
1 can (10.5 oz) cream of chicken soup  
2 tbsp grated Parmesan cheese  
1 tsp dried parsley flakes  
¼ tsp each: black pepper, kosher salt, garlic powder, onion powder  
2 cans crescent roll dough  
2 tbsp unsalted butter, melted

### DIRECTIONS

1. Step 1: Mix the Filling: In a large bowl, combine chicken, cream cheese, soup, Parmesan, parsley, pepper, salt, garlic powder, and onion powder. Mix until smooth and fully combined (an electric hand mixer works great here).
2. Step 2: Assemble the Bundles: Preheat oven to 350°F and grease a large baking sheet.
3. Open the crescent roll cans and unroll the dough. Pinch seams of two triangles together to make a rectangle.
4. Spoon a heaping ... cup of the chicken mixture into the center of each rectangle.
5. Fold the corners up over the filling and pinch to seal completely.
6. Step 3: Bake: Place bundles on the baking sheet and brush the tops with melted butter.
7. Bake for 20-25 minutes or until golden brown and puffed.
8. Garnish with extra parsley if desired. Serve warm!

### SWAPS & NOTES

& Swaps Chicken : Rotisserie chicken keeps it easy, but any cooked and shredded chicken works.

Soup : Cream of mushroom or celery can substitute cream of chicken.

Cheese : Parmesan adds umami, but a little cheddar or mozzarella inside would melt beautifully too.

Step-by-Step Instructions Step 1: Mix the Filling In a large bowl, combine chicken, cream cheese, soup, Parmesan, parsley, pepper, salt, garlic powder, and onion powder.

## TIPS FOR SUCCESS

Seal tightly to prevent the filling from leaking.

For extra browning, add a sprinkle of grated cheese or paprika on top.

Make mini versions for party appetizers!

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

Original recipe: <https://chefmaniac.com/easy-chicken-bundles-creamy-savory-crescent-roll-pockets/>