

Cheesy Chicken Stuffed Crescent Rolls: Easy & Delicious Baked Treat

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OVEN
375°F

TIME
12-15 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

2 cups cooked shredded chicken (rotisserie chicken works perfectly)
1 package (8 oz) cream cheese, softened
1 cup shredded cheddar cheese
 $\frac{1}{2}$ teaspoon garlic powder
 $\frac{1}{2}$ teaspoon onion powder
... teaspoon salt
... teaspoon black pepper
2 (8 oz) cans refrigerated crescent roll dough
2 tablespoons unsalted butter, melted
 $\frac{1}{2}$ cup breadcrumbs (optional, for topping)
1 tablespoon fresh parsley, chopped (optional, for garnish)

DIRECTIONS

- 1. Preheat : Oven & Prep Baking Sheet:** Preheat your oven to 375°F (190°C). Line a baking sheet with parchment paper for easy cleanup.
- 2. Prepare : Chicken Filling:** In a medium bowl, combine the cooked shredded chicken, softened cream cheese, shredded cheddar cheese, garlic powder, onion powder, salt, and black pepper. Mix until everything is thoroughly combined and the mixture is well-blended.
- 3. Unroll : Crescent Dough:** Unroll each can of refrigerated crescent roll dough and separate it into individual triangles.
- 4. Stuff & : Roll:** Place a generous spoonful (about 1.5 - 2 tablespoons) of the chicken mixture onto the wide end of each crescent roll triangle. Carefully roll the dough, starting from the wide end and tucking in the sides as you roll, to seal the filling completely inside.
- 5. Place on : Baking Sheet:** Place the stuffed crescent rolls on the prepared baking sheet, seam-side down, ensuring they have a little space between them.
- 6. Butter & (Optional) Breadcrumb Topping:** In a small bowl, melt the butter. Brush each crescent roll generously with the melted butter. If desired, sprinkle the breadcrumbs evenly over the buttered rolls for added crispness.
- 7. Bake:** Bake for 12-15 minutes, or until the crescent rolls are beautifully golden brown and cooked through. The internal temperature of the filling should be hot and bubbly.
- 8. Garnish & : Serve:** Remove from the oven. Garnish with fresh chopped parsley (if using) and serve warm.

SWAPS & NOTES

Chicken: Cooked shredded chicken is key for speed.

You can also boil or bake chicken breasts and shred them.

Rotisserie chicken is a huge time-saver.

Cheese: Cheddar cheese provides great flavor and melts well.

TIPS FOR SUCCESS

Soften Cream Cheese: Ensure your cream cheese is softened to room temperature for easy mixing with the chicken and other ingredients.

Don't Overfill: While tempting to stuff them full, overfilling can make it difficult to seal the crescent rolls, leading to the filling oozing out.

Seal Well: Make sure to pinch the seams of the crescent rolls firmly to seal in the filling.

Even Coating (Optional Breadcrumbs): If using breadcrumbs, make sure to brush with butter first to help them stick and turn golden.

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

Original recipe: <https://chefmaniac.com/cheesy-chicken-stuffed-crescent-rolls-easy-delicious-baked-treat/>