

## Chicken-Stuffed Crescent Rolls: The Easy Cheesy Dinner Everyone Loves

### Chicken-Stuffed Crescent Rolls



**CHICKEN-STUFFED CRESCENT ROLLS**

*You Will Need*

1 can crescent roll dough  
2 cups cooked shredded chicken  
4 oz cream cheese, softened

**OVEN**  
**375°F**

**TIME**  
**15 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

#### INGREDIENTS

- 1 can crescent roll dough
- 2 cups cooked shredded chicken
- 4 ounces cream cheese, softened
- 1/2 cup shredded cheddar cheese
- 1/4 teaspoon garlic powder
- 1/4 teaspoon onion powder
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper
- 2 tablespoons milk

#### DIRECTIONS

1. Preheat your oven to 375°F. Line a baking sheet with parchment paper or lightly grease it.
2. In a medium bowl, combine the shredded chicken, softened cream cheese, cheddar cheese, garlic powder, onion powder, salt, black pepper, and milk. Stir until everything is evenly mixed.
3. Open the crescent roll dough and separate it into triangles along the perforated lines.
4. Spoon a portion of the chicken mixture onto the wide end of each crescent triangle.
5. Roll each one up gently, starting at the wide end and rolling toward the pointed tip.
6. Place the stuffed crescents on the prepared baking sheet, leaving a little space between each one.
7. Bake for 12 to 15 minutes, or until the rolls are golden brown and cooked through.
8. Let them cool for a few minutes before serving warm.
9. The finished rolls should be golden, flaky, and filled with a creamy chicken mixture that stays comforting and flavorful in every bite.

#### SWAPS & NOTES

This recipe is wonderfully simple, and there are plenty of easy ways to adapt it.

Chicken: Rotisserie chicken works beautifully here and saves even more time.

Cheese: Swap cheddar for Monterey Jack, mozzarella, or pepper jack for a different flavor.

Cream cheese: Let it soften fully before mixing so the filling stays smooth and easy to spread.

## TIPS FOR SUCCESS

It can be tempting to pack in as much filling as possible, but a moderate amount helps the rolls stay sealed and bake evenly.

If the dough feels soft or sticky while you work, chill it briefly before assembling.

Cold dough is easier to handle and less likely to tear.

Use finely shredded or well-chopped chicken for the best texture.

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

Original recipe: <https://chefmaniac.com/chicken-stuffed-crescent-rolls-the-easy-cheesy-dinner-everyone-loves/>