

How I Make Crescent Roll Carrots Stuffed with Creamy Chicken Salad for a Fun Holiday Lunch

Why I Love Making These Crescent Roll Carrots



OVEN
400°F

TIME
50 min

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INGREDIENTS

1 (8 oz.) can refrigerated crescent dough sheet
Orange food coloring mixed with 1 tablespoon water
Chicken Salad from local deli if you want to skip steps and extra ingredients below.
2 cups cooked, shredded chicken (rotisserie chicken works great)
1/2 cup mayonnaise
1 rib celery, chopped
1/4 cup red onion, chopped
1/2 teaspoon seasoned salt
Fresh parsley sprigs (for the carrot stems)
A dash of Dijon mustard for extra tang
Chopped grapes or dried cranberries for sweetness
A squeeze of lemon juice to brighten the salad

DIRECTIONS

- 1. Shape the Foil Molds:** First things first, I preheat the oven to 400°F. While the oven warms up, I tear off 8 sheets of aluminum foil (each about 4x12 inches) and roll them into cone shapes. These cones will act as molds for the crescent dough to wrap around. I make sure they're sturdy but easy to twist out later.
- 2. Prepare and Color the Dough:** I unroll the crescent dough sheet onto a clean surface. Using a pizza cutter, I slice the dough lengthwise into 8 strips, each about an inch wide. Then, I wrap each strip around the foil cones, slightly overlapping so there are no gaps. Once all the cones are wrapped, I brush them with the orange food coloring mixture - it really brings that carrot look to life.
- 3. Bake and Cool:** I place the wrapped cones on a cookie sheet and bake for 7 to 10 minutes, or until they're golden and cooked through. After baking, I let them cool completely before carefully twisting out the foil cones. I've found that waiting until they're completely cool makes this step much easier and keeps the carrot shape intact.
- 4. Make the Chicken Salad (Or buy chicken salad from local deli):** While the crescents cool, I mix up the chicken salad. In a medium bowl, I combine the shredded chicken, mayonnaise, chopped celery, red onion, and seasoned salt. Sometimes I toss in a little Dijon mustard or a squeeze of lemon juice for extra flavor. If I'm feeling fancy, I'll add some chopped grapes or cranberries for a little sweetness and texture.
- 5. Fill and Garnish:** Once the crescent carrots are cool and hollow, I gently spoon the chicken salad into each

one. Finally, I tuck a fresh sprig of parsley into the open end to look like a carrot top.

6. **Serve and Enjoy:** I arrange the filled carrots on a serving platter and watch them disappear almost immediately. Any leftovers go into the fridge, though they rarely last long.

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

Original recipe: <https://chefmaniac.com/how-i-make-crescent-roll-carrots-stuffed-with-creamy-chicken-salad-for-a-fun-holiday-lunch/>