

## Easy Creamy Chicken & Swiss Crescent Ring Recipe

A cozy, family-friendly creamy chicken & swiss crescent ring recipe with simple ingredients and full step-by-step instructions.



PREP

**10 minutes**

COOK

**45 minutes**

TOTAL

**55 minutes**

SERVES

**6 servings**

### INGREDIENTS

- 2 cans 8 oz each refrigerated crescent roll dough
  - 3 cups cooked chicken shredded or diced
  - 1 1/2 cups shredded Swiss cheese
  - 3 oz cream cheese softened
  - 2 tbsp Dijon mustard
  - 1/2 tsp garlic powder
  - 1/2 tsp black pepper
  - 1 tbsp chopped fresh parsley optional
- Optional Topping:
- 1 egg beaten (for egg wash)
  - 1 tbsp sesame seeds or poppy seeds

### DIRECTIONS

- 1. Preheat & Prep:** Preheat oven to 375 degrees F (190 degrees C). Line a large baking sheet with parchment paper.
- 2. Mix Filling:** In a mixing bowl combine the cooked chicken, shredded Swiss cheese, cream cheese, Dijon mustard, garlic powder, and black pepper. Mix until everything is evenly combined.
- 3. Arrange Dough:** Separate crescent dough into triangles. Arrange them in a circle on the baking sheet, with the wide ends overlapping in the center and the points facing outward, forming a sun-like shape.
- 4. Add Filling:** Spoon the chicken mixture in a ring over the wide ends of the dough.
- 5. Form the Ring:** Fold the pointed ends of the dough over the filling and tuck them underneath the center of the ring. The filling should be mostly covered while still showing slightly between the dough sections.
- 6. Add Topping:** Brush the dough with the beaten egg. Sprinkle with sesame seeds or poppy seeds if desired.
- 7. Bake:** Bake for 20-25 minutes, or until the dough is golden brown and cooked through.
- 8. Cool & Serve:** Let the ring cool for 5 minutes before slicing. Garnish with fresh parsley if desired.

### SWAPS & NOTES

Pro-Tip: If you notice the tips of your crescent dough browning too quickly in the oven before the center is fully

baked, simply tent a piece of aluminum foil loosely over the top of the ring for the final 5 to 10 minutes of baking!

## TIPS FOR SUCCESS

Taste and adjust seasoning before serving.

Let hot baked dishes rest briefly before scooping.

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

Original recipe: <https://chefmaniac.com/easy-creamy-chicken-and-038-swiss-crescent-ring-recipe/>