

CREAM CHEESE CHICKEN CROISSANTS



January 30

National Croissant Day



INGREDIENTS

- 2 Cups Shredded Chicken
- 2 Pop Cans Croissants (at least 34 grams each; enriched or whole grain rich)
- 8 Ounces Cream Cheese (softened)
- 1 Bunch Green Onions
- ¼ Cup Bell Pepper (chopped and diced)
- ½ Teaspoon Salt
- ¼ Teaspoon Pepper
- 2 Tablespoon Butter (softened)
- 2 Tablespoon Milk
- 1 Egg

DIRECTIONS

1. Preheat oven to 350°F.
2. In a bowl mix cream cheese and butter, until blended. Add milk. Mixture will be chunky if cream cheese is not softened. It's okay. Add in shredded chicken, diced green onions, diced green bell pepper, salt and pepper. Mix to combine.
3. On a cutting board, unroll one tube of Croissants. They are all precut, so with your fingers pinch together the cut lines. You will be making 4 rectangles out of the 8 croissants. Repeat with second can of croissants.
4. One each rectangle place ¼ cup of mixture in the center of the croissant and bring corners together and pinch to close.
5. In a separate bowl, whisk egg and brush egg over each croissant.
6. Bake for 13-15 minutes until golden brown. Remove from oven and serve.

MEAL PATTERN CONTRIBUTION

-  Meat/Meat Alternate
-  Grain

MEAL TYPE

 Lunch/Supper

YIELD

8 Croissants

PORTION SIZES

Toddler	Preschool	School Age	Adult
½ Croissant	½ Croissant	1 Croissant	2 Croissants