# Chicken Pillows

**1 chicken breast, trimmed 1 can crescent rolls**

**8 oz. cream cheese, softened 1/3 c. crushed bread crumbs**

**1/2 tsp. dried chives 1/4 c. melted margarine**

**1/8 tsp. salt 1/2 can cream of chicken soup**

**1/8 tsp. pepper 1/4 c. water**

**1/2 tsp. onion powder**

1. **Preheat the oven to 325°.**
2. **With kitchen shears, trim and cut chicken into small, bite-sized pieces.**
3. **In a large skillet over high heat, cook chicken breast until brown and cooked throughout. Set aside.**
4. **With either the handheld electric mixer or the KitchenAid, whip the cream cheese until soft and creamy. Add dried chives, salt, pepper and onion powder and blend until combined.**
5. **With a wooden spoon, stir in cooked chicken. Set aside.**
6. **Open the crescent rolls and separate into individual triangles. Press out the triangles so that they double in size.**
7. **Take a spoonful of the cream cheese/chicken mixture and place in the middle of each crescent roll until the entire mixture is evenly distributed before rolling up.**
8. **Starting at the wide end, roll the crescent triangle toward the narrow end, pinching the dough together as you go, until all of the mixture is covered by the dough. (Make sure that all of the cracks are pressed together so that the mixture does not melt out as it bakes.)**
9. **Roll the entire chicken pillow in the melted butter and then again in the crushed croutons.**
10. **Place each chicken pillow on a greased cookie sheet, evenly spaced. Bake at 325° for 20 to 25 minutes, or until the crescent rolls are golden brown.**
11. **While the chicken pillows are cooking, in a small saucepan, combine the cream of chicken soup and water and whisk over medium heat until completely combined. It should be smooth, with no lumps. When chicken pillows are done, remove from the oven, place on individual plates and cover with the cream sauce. Eat and enjoy.**