

## Chicken Pillows

Makes 4 Servings

**1 chicken breast butterflied into 2 thin cutlets**  
**4 ounces cream cheese**  
**1 tablespoon milk**  
**1/2 teaspoon dried chives**  
**1/8 teaspoon salt**  
**1/8 teaspoon pepper**  
**1 teaspoon onion powder**  
**1 can crescent roll dough**  
**1/3 cup crushed bread crumbs**  
**1/4 cup butter or margarine melted**

**FOR THE SAUCE**  
**2 tablespoons butter**  
**2 tablespoons flour**  
**1/2 cup chicken broth**  
**1/2 cup milk**  
**2 tablespoons sour cream**  
**1/3-1/2 cup shredded cheese**  
**salt and pepper to taste**

Preheat oven to 350 degrees

Heat a skillet over medium-high heat with a small sliver of butter, then cook chicken breast until brown and cooked throughout. Set aside to cool, then shred using two forks.

With your stand mixer, whip the cream cheese and milk until soft and creamy in a bowl. Add dried chives, salt, pepper and onion powder and blend until combined. Add the cooked, shredded chicken and incorporate that into the cream cheese mixture.

Spread out crescent dough and press 2 triangles together to create 1 rectangle. Spoon a heaping pile of chicken mixture into center of rectangle and fold into a pillow shape. Be sure ends overlap. Pinch sides closed to prevent leaking.

Place on a baking sheet lined with parchment paper.

Carefully brush the tops of the chicken pillow in the melted butter and sprinkle on the bread crumbs - but try not to make too big of a mess.

Bake for 18 minutes or until slightly golden brown and puffy.

**WHILE THE CHICKEN PILLOWS ARE COOKING- MAKE YOUR SAUCE!**

Melt butter in medium saucepan.

Add flour and cook, whisking constantly for 1 minute.

Gradually pour in chicken broth and milk, whisking constantly the whole time to prevent lumps.

Cook over medium heat, about 3 minutes or until thickened.

Take off heat and stir in shredded cheese until fully incorporated.

Stir in sour cream to combine; set aside to serve as topping for "pillows".