

Chicken Puffs

Ingredients

2 boneless, skinless chicken Breast halves, cubed	¾ (8 oz) pkg cream cheese
3 Tbsp chopped onion	6 Tbsp butter
3 cloves garlic, minced	3 (10 oz) cans refrigerated crescent roll dough

Directions

- 1. IN a medium saucepan over medium heat, slowly cook and stir chicken breast cubes, onion and garlic. Cook until onions are tender and chicken is lightly browned.**
- 2. In a medium bowl, blend chicken mixture, cream cheese and butter until creamy.**
- 3. Preheat oven to 325 degrees F.**
- 4. Unrolls crescent rolls and divide in half to create 12 rectangles. Place approximately one tablespoon of the chicken mixture on each rectangle. Fold into balls.**
- 5. Arrange balls on a large baking sheet. Bake in the preheated oven 12 minutes, or until golden brown.**