

Chicken Roll Ups

Have you discovered Pesto Chicken?! These chicken pesto roll ups are stuffed with cheese, juicy tomatoes and pesto sauce! This pesto chicken tastes like fine dining with Tuscan flavors but they are so easy to make.

This is my sister, Svetlana's pesto chicken recipe. She sent me a photo of her dinner last week and I set out to recreate it right away. My Mother (who was trained in the culinary arts), was particularly smitten with this recipe. Mom's rave reviews are especially valuable to me. ☐

Ingredients:

6 oz cooked chicken breast, chopped
1 can crescent rolls
1 can cream of chicken soup

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Ingredients:

6 oz cooked chicken breast, chopped
1 can crescent rolls
1 can cream of chicken soup
1/2 cup milk
1/2 cup cheese

Directions:

Preheat oven to 350. Lightly spray a 9×13-inch pan with cooking spray. Mix together milk, soup and cheese – set aside. Separate crescent rolls into 8 triangles. Top the large part of the crescent triangle with the chopped chicken. Top each crescent roll with 1 tsp of soup mixture. Roll crescent rolls

up. Spread approximately 1/3 cup of soup mixture in bottom of 9×13 dish. Place crescent rolls in dish. Pour remaining soup mixture over crescent rolls.

Bake for 30 minutes or until bubbly.