

Mama's Chicken Roll Ups

My sister visited us last weekend, and the kids asked her to make us her famous chicken roll ups. We all went crazy over this dish! Check it out.

You'll Need:

2 large chicken breasts.
1 can of crescent rolls.
1 (10.5 oz) can cream of chicken soup.
 $\frac{1}{2}$ soup can of broth.
 $\frac{1}{2}$ soup can of milk.
1 tbsp of all purpose flour.
6 oz of shredded sharp cheddar cheese.
A pinch of salt and pepper.

How to:

In a pot place the chicken and cover it with water. Bring it to a boil then let cook over medium heat. Remove the chicken and let it cool enough for you to shred it.

Add the soup, milk, flour salt and pepper to the broth and stir to combine.

Unroll the crescent rolls and separate into triangles. Put a little cheese over the dough and place a good heaping of the chicken at the large end of the triangle. Roll up and place in a 9x13 casserole dish. Continue with the rest of dough and filling.

Pour the mixture around each piece and a little on the tops. In a preheated oven to 375° bake for 25 minutes. Top with cheese and put it back in the oven for 5 minutes.

Let sit for a few minutes before serving with the soup mixture.

Bonne Appétit!

Easy, peasy and cheesy! The chicken rolls were so good and the gravy was insanely delicious. I don't remember how much of these I ate but I know it was a lot!