

Stuffed Crescent Chicken Cobbler

INGREDIENTS :

2 cups frozen southern-style diced hash brown potatoes (from 32-oz bag), thawed

1 1/4 cups milk

1 can (10 3/4 oz) condensed cream of chicken soup

1 can (12 oz) Pillsbury® Grands®! Big & Flaky refrigerated crescent dinner rolls

2 1/2 cups shredded deli rotisserie chicken (from 2-lb chicken)

2 cups shredded Cheddar cheese (8 oz)

8 slices bacon, crisply cooked, crumbled

1/4 cup sliced green onions (4 medium)

Sour cream, if desired

How to Make It:

-Heat oven to 350°F. Spray 11×7-inch (2-quart) or 13×9-inch (3-quart) glass baking dish with cooking spray. In medium bowl, mix potatoes, milk and soup;

pour into baking dish. Bake uncovered 15 to 20 minutes or until bubbly and thickened.

-Meanwhile, separate dough into 8 triangles. On wide end of triangles, evenly layer chicken and 1 cup of the cheese. Roll up, starting at wide end, gently wrapping dough around chicken mixture and rolling to opposite point. Carefully place rolls, point side down, over potato mixture.

-Bake 20 to 25 minutes or until rolls are golden brown. Sprinkle with remaining 1 cup cheese and the bacon. Bake 2 to 4 minutes longer or until cheese is melted. Sprinkle with onions. Serve with sour cream.