

# Foster's Body & Paint

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## Stuffed-Crescent Chicken Cobbler

### Ingredients:

- 2 cups frozen southern-style diced hash brown potatoes, thawed
- 1 ¼ cups milk
- 1 can (10 ¾ oz.) condensed cream of chicken soup
- 1 can (12 oz.) refrigerated crescent dinner rolls
- 2 ½ cups shredded deli rotisserie chicken
- 2 cups shredded Cheddar cheese (8 oz.)
- 8 sliced bacon, crisply cooked and crumbled
- 1/4 cup sliced green onions
- Sour cream, if desired

### Preparations:

- 1.) Heat oven to 350 degrees. Spray 13x9 inch glass baking dish with cooking spray. In a medium bowl, mix potatoes, milk and soup; pour into baking dish. Bake uncovered 15 to 20 minutes or until bubbly and thickened.
- 2.) 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.
- 3.) Bake 20 to 25 minutes or until rolls are golden brown. Sprinkle with remaining 1 cup of cheese and the bacon. Bake 2 to 4 minutes longer or until cheese is melted. Sprinkle with onions. Serve with sour cream.



Makes 8 servings

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