

Chicken Pockets

Prep: 20 min. Cook Time: 10 min. Serves: 7-8

Ingredients:

2 cans crescent rolls	2 tbs melted butter (optional)
8 oz cream cheese (softened)	3 tbs sour cream
1/3 c Japanese Pink Sauce	Salt and black pepper to taste
1/8 - 1/4 tsp cayenne pepper (according to how much heat you like)	
4 boneless skinless chicken breasts, cooked and shredded	

Directions: Mix cream cheese, sour cream, JPS, butter, salt, and peppers in a bowl. Add chicken and stir. Roll out crescent roll dough. Separate the 4 rectangles and seal the perforations. Cut each rectangle in half. Place a dollop of the chicken mixture in center of each square. Join the 4 corners together over the chicken mixture and pinch. Seal the seams. Bake according to the directions on the can of rolls. *Chicken mixture can be made ahead and refrigerated until ready to stuff and bake. Any mixture left over can be used for chicken salad sandwiches or as a spread on crackers. For a large crowd, divide each can of crescent rolls into 16 squares instead of 8 for smaller bite size pockets.*