

Chicken Crescents

Ingredients:

1 cup Quark

5oz butter, softened (reserve 1 Tbsp)

4 cups cooked chicken or turkey in small pieces

½ cup milk

¼ tsp salt

¼ tsp pepper

2 tsp dried parsley

2 Tbsp chopped onion

Two 8oz cans crescent rolls

¾ cups seasoned croutons, crushed or seasoned bread crumbs

Topping: 1 can of mushroom soup

Directions:

Blend quark and 4oz of the softened butter. Mix in milk, chicken/turkey, onion, salt, pepper & parsley

Then unroll the crescents and pull off two in a set, pinching the seam together to make a rectangle. Should have 8 rectangles total. Spoon chicken mixture evenly between dough.

Pull up the corners of the dough together and twist them together on the top. Pinch the four seams to create a sealed packet. Place the dough packets on an ungreased cookie sheet.

Then melt the remaining 1 Tbsp of butter and brush over top of the dough packets. Sprinkle with crouton crumbs.

Bake at 350 degrees for 20-30 minutes until golden brown.

Heat mushroom soup slightly thinned with milk.

Spoon soup ovetop of baked chicken crescents.