

Chicken Broccoli Braid

Source: Pampered Chef

Ingredients

1/2 cup chopped bell pepper, any color
1/2 cup chopped broccoli, fresh
1/4 cup water chestnuts, drained and chopped
2 tablespoons onion, chopped
2-3 chicken breasts, cooked and chopped
1 can cream of chicken soup (or cream of mushroom)
1 cup shredded cheese (Colby jack or cheddar)
2 packages (8 ounce) refrigerated crescent rolls

Instructions

Preheat oven to 350 degrees. Chop pepper, broccoli, water chestnuts, chicken and onion with food chopper. Combine all ingredients, except rolls, in bowl. Unroll crescent rolls as a unit (do not separate) and arrange on baking stone in a rectangle. Place second can of rolls below first. Close all seams. With a pizza cutter, slice 1 inch slices 3 inches deep on both sides of dough. Put filling in the center. Take a 1 inch strip from either side of the filling, twist a half turn each, and connect on top. Repeat for all strips. Bake 25-30 minutes or until golden brown. Makes 6 servings.