

Living Local Recipe #5

Chicken Caesar Roll-Up

by Robert L. Hall, CCP



- 8 oz. Cream Cheese
- 12 oz. Canned Chicken Breast
- 1 TBLS Garlic, minced
- ¼ Cup Grated Parmesan Cheese
- ¼ Chopped Fresh Herbs (basil, rosemary, thyme, oregano)
- 1 can Croissant

Combine all ingredients, except for croissants, in a small mixing bowl, mixing by hand until well incorporated and lumps are removed. Spoon 2 tsp of chicken mix onto croissants that have been opened and laid out on a greased baking sheet. Spread mix on the widest 2/3 of the croissant, leaving a 1/8 inch border. Gently roll croissant according to package instructions. Bake at 350 degrees 10-12 minutes, or until golden brown. Serve hot. Makes about 8 chicken roll-ups.