

Chicken Alfredo Crescent Casserole



Ingredients:

- 3 cups cooked chicken, diced
- 1 cup cooked broccoli florets, chopped
- 1 (15-ounce) jar garlic Alfredo sauce
- 1 (8-ounce) can crescent rolls
- 1 1/2 cup Italian blend shredded cheese
- 1/2 teaspoon dried basil

Directions:

1. Preheat oven to 375 degrees F and spray a 9-inch pie plate with nonstick cooking spray.
2. In a large mixing bowl, gently mix chicken, broccoli, and between 1/2 jar to 3/4 jar of Alfredo sauce together. Set aside.

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3. Place triangles of crescent roll dough in dish about an inch apart from each other. Larger ends of triangles should be in the middle of the dish while the narrow tips should be hanging off the side of the dish by several inches. Spread each piece in the bottom of the pan until you are able to seal edges together and create a crust.
4. Sprinkle one cup of cheese onto dough. Spoon broccoli chicken mixture evenly onto crust. Spread a thin layer (about 3 tablespoons) of Alfredo sauce on top.
5. Gently pull tips of dough over the mixture until the tips touch in the middle. Sides of the tips should not touch one another. You should see the mixture peeking through the spaces between dough tips.
6. Top with remaining cheese and sprinkle with basil.
7. Bake, uncovered, for about 20 minutes or until golden brown.

