

Buffalo Chicken Crescent Ring



Serve up a classic Buffalo chicken appetizer with a crescent twist on Game Day!

prep time
15 min

total time
45 min

ingredients
6

servings
16

Ingredients

- 4oz cream cheese (half of 8-oz package), softened
- 1/4cup hot sauce or red pepper sauce
- 2 1/2cups chopped cooked chicken (1/2-inch pieces)
- 1cup shredded Monterey Jack cheese (4 oz)
- 2cans (8 oz each) Pillsbury™ refrigerated crescent dinner rolls
- 1/3cup crumbled blue cheese

1. Heat oven to 375°F. In small bowl, mix cream cheese and hot sauce until smooth. Mix in chicken and shredded cheese just until combined.
2. Unroll both cans of dough; separate into 8 rectangles. On ungreased large cookie sheet, arrange rectangles in ring so short sides of rectangles form a 5-inch circle in center. (Dough will overlap; half of each rectangle will hang over edges of cookie sheet. Dough ring should look like a sun.)
3. Spoon cream cheese mixture on the half of each rectangle closest to center of ring. Top with blue cheese crumbles.
4. Bring each dough rectangle hanging over side of pan up over filling, tucking dough under bottom layer of dough to secure it. Repeat around ring until entire filling is enclosed (some filling might show a little).
5. Gently separate dough perforations on top until filling peeks through. Bake 20 to 25 minutes or until dough is golden brown and thoroughly baked. Cool 5 to 10 minutes before cutting into serving slices.

Nutrition Information

NUTRITION INFORMATION PER SERVING

Serving Size: 1 Serving Calories 200 (Calories from Fat 110), % Daily Value Total Fat 12g 12% (Saturated Fat 6g, 6% Trans Fat 0g 0%), Cholesterol 35mg 35%; Sodium 420mg 420%; Total Carbohydrate 12g 12% (Dietary Fiber 0g 0% Sugars 3g 3%), Protein 11g 11%; % Daily Value*: Vitamin A 4%; Vitamin C 2%;

Calcium 8%; Iron 4%;

Exchanges: 0 Starch; 0 Fruit; 1 Other Carbohydrate; 0 Skim Milk; 0 Low-Fat Milk; 0 Milk; 0 Vegetable; 1 Very Lean Meat; 0

Lean Meat; 1/2 High-Fat Meat; 1 1/2 Fat;

Carbohydrate Choices: 1

*Percent Daily Values are based on a 2,000 calorie diet.