# Five Ingredient Italian Chicken Crescent Roll Bake

Prep Time
25 MINUTES

Cook Time
40 MINUTES

Total Time
1 HOUR
5 MINUTES

Servings 4 SERVINGS



#### INGREDIENTS

- 11/2 Cups Muir Glen™
   Organic Roasted Garlic
   Pasta Sauce
- 4 Boneless Skinless ChickenBreasts (About 11/2 Lb)
- O 1/2 Teaspoon Salt
- O 1/4 Teaspoon Pepper
- 0 1/4 Cup Refrigerated Basil Pesto

- 1 Can (8 Oz) Refrigerated
   Pillsbury™ Original Crescent Rolls
   (8 Count)
- 4 Slices Provolone Cheese(About 1 Oz Each)
- O 2 Tablespoons Butter, Melted
- O 1/4 Teaspoon Garlic Powder

#### DIRECTIONS

- 1. Preparation: Preheat your oven to a toasty 375°F. Grease a 13x9-inch baking dish with cooking spray and spread a generous layer of pasta sauce on the bottom.
- 2. Flatten and Flavor:
  - a. Take each chicken breast on a flavorful journey! Place them between sheets of plastic wrap and gently tap them flat with a meat mallet.
  - b. Season these beauties with a sprinkle of salt and pepper. Lay them on the pasta sauce bed.
  - c. Now, spread a delightful layer of pesto on top, and crown each chicken piece with a slice of Provolone cheese.
- 3. Triangle Magic:
  - a. Time to get creative with the crescent dough! Unroll it and slice each triangle into thirds.
  - b. In a small bowl, mix melted butter with a pinch of garlic powder.



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### DIRECTIONS (CONT.)

- 4. Assemble the Masterpiece:
  - a. Lay those crescent pieces on top of your cheesy chicken wonders. Brush them generously with the buttery garlic magic
  - b. Overlap them a bit we're creating a beautiful, golden blanket!
- 5. Bake to Perfection:
  - a. Slide your culinary creation into the oven and let the magic happen.
  - b. Bake for 21 to 24 minutes or until the crescent dough turns a deep, irresistible golden brown, and you see that pasta sauce bubbling with excitement!
- 6. Voila! Your Italian Chicken Crescent Roll Bake is ready to dazzle your taste buds! Enjoy the delicious adventure! 💢

