

Chicken Pockets



Homemade meals can make everyone healthier, happier, and more connected. All meals are designed to meet each Lotus Park's family member needs by a licensed dietitian, and made fresh daily by loving people. Today we share our love with Chicken Bundles recipe. *Community you want, Cuisine we all love!*

Procedure:

1. Prepare chicken by desired method - grilling or baking. Chop or shred cooked and seasoned chicken in small pieces.
2. Lay out pastry for 30 minutes to thaw. In a mixing bowl, beat SOFTENED cream cheese, milk, salt, and pepper until smooth. Stir in the chicken.
3. Spoon about 1/2 cup chicken mixture onto the center of each (5x5) pastry. Bring edges up to the center and pinch to seal. Brush with melted margarine. Sprinkle with crushed stuffing mix, lightly pressing down. Transfer bundle to an ungreased baking sheet(s).
4. Bake in a preheated 350 degree oven for 20 to 25 minutes or until golden brown. Make gravy according to package directions. When servings drizzle 2 tablespoons gravy over each bundle.

Tips:

10x15 puff pastry sheet laid out lengthwise, with the long edge going left to right, can be cut into 2 horizontally, and 3 vertically, to create 6 - 5x5 squares.

Cooking Time: 20 Minutes

Cooking Temp: 350 °F

Servings: 8

Serving Size: 1pc

Ingredients:

Chicken Breast, IQF	8
Cheese, Cream	8 oz
Milk	1 Tbsp
Salt	1 tsp
Pepper	1/2 tsp
frozen puff pastry	2 sheets
Margarine	2 tbsp
Stuffing Mix	2/3 cups
Gravy Mix, Chicken	