

## *Chicken Crescent Pies*

### *Taco Pies:*

Mix together & smash larger pieces of chicken while mixing.

**10 OZ CAN HORMEL CHICKEN BREAST (DRAINED)**

**1 TSP. TACO SEASONING**

**1 TBSP. TACO SAUCE**

**1/4 TSP. GROUND CUMIN**

**1 TBSP. DEHYDRATED ONION FLAKES**

**FEW SHAKES ONION POWDER**

**1/8 CUP MAYONNAISE**

**DASH OF BLACK PEPPER**

**1/2 CUP SHREDDED CHEESE (YOUR CHOICE)**

### *Chicken Pot Pies:*

Mix together & smash larger pieces of chicken while mixing.

**10 OZ CAN HORMEL CHICKEN BREAST – DRAINED**

**1/4 TSP. MCCORMICK POULTRY SEASONING**

**1 TBSP. DEHYDRATED ONION FLAKES**

**1/4 TSP. ONION POWDER**

**1/4 CUP CREAM OF MUSHROOM SOUP**

**1/2 CUP MIXED VEGETABLES – DRAINED**

**1/2 CUP SHREDDED CHEESE (YOUR CHOICE)**

**1/4 TSP. BLACK PEPPER**

Each type will be enough filling for two cans of crescent roll dough. You can also use pie crust as an optional wrap.

Cut crescent roll dough sheet into 6 individual squares and stuff, fold over seal edges by pressing together with a fork.

Or stuff the entire roll and fold over.

Individual pies bake at 375 deg. 15-20 min. or until golden brown. Large pies bake at 350 deg. 20-25 min or until golden brown. Slice into pieces for serving and enjoy!