

# Curried Chicken Morsels



PREPARATION TIME  
**20 minutes**



COOKING TIME  
**10 minutes**



PERFECT PARTNER  
**honey mustard**



Crescent roll dough can be expensive. For a less costly pastry, buy phyllo. Brush 3 sheets with butter. Cut into squares, then fill with chicken mixture. Fold in the corners and seal as recipe directs.

## SHOPPING LIST

- almonds • chutney
- crescent roll dough
- red bell pepper • green onions

## ON HAND

- curry powder • mayonnaise
- cooked chicken

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## INGREDIENTS

- 1 cup chopped cooked chicken
- 1/4 cup sliced almonds
- 1/4 cup chopped red bell pepper
- 2 tablespoons sliced green onions
- 2 tablespoons chutney
- 1/2 teaspoon curry powder
- 1/3 cup mayonnaise
- 2 (12-ounce) cans refrigerated crescent roll dough

SERVES **4**

**COOKIN'**  
*Express*

- You can save the time of cooking and chopping chicken by using canned white meat chicken.

## Make Ahead

You can combine all the ingredients in step 1 up to 24 hours ahead. Refrigerate, covered, until ready to use.

## VARIATION

For a cheesy flavor, add 1/2 cup shredded sharp Cheddar cheese in step 1.

- 1** Preheat oven to 350°F. Combine chicken, almonds, bell pepper, green onions, chutney, curry powder and mayonnaise in a medium bowl.



- 2** Unroll crescent dough on a lightly floured surface. Separate into rectangles. Cut each rectangle into 8 squares.

- 3** Place a tablespoon of chicken mixture on each square of dough. Fold corners to enclose filling; press to seal.



- 4** Place filled pastries on an ungreased baking sheet. Bake until golden brown, about 10 minutes.