



Chicken Pillows

INGREDIENTS

- Can of Chicken
- Dough in a bag
- Can of cream of chicken soup
- 2 poultry gravy packets
- Garlic powder
- Dehydrated onions
- Breadcrumbs

DIRECTIONS

Mix dough according to package. Cut dough into small squares. (as many as you would need for your family.) Drain chicken. Make 1 poultry gravy packet. Mix that with cream of chicken. Add chicken, garlic powder and onions. Spoon chicken mix onto dough squares. Fold dough around chicken to enclose. Sprinkle breadcrumbs on top of dough. Bake at 375 degrees Fahrenheit for 15-20 minutes or until golden brown. Mix up other gravy packet. Serve over chicken pillows.

*Typically, with chicken pillows, you'd mix 8 oz of cream cheese with the cream of chicken. However, I'm making these shelf stable, so I just added more gravy instead. If you have cream cheese, feel free to use it up!