

Chicken Crescent Rolls

2 cups cooked, cooled chicken
8 oz cream cheese, room temp
¼ cup parmesan cheese
1 tsp fresh parsley (optional)
Pepper to taste
1 can refrigerated crescent rolls

Mix 1st 5 ingredients together. Unwrap rolls and separate into triangle. Put 1/8 of the mixture on each roll and roll up. (For larger portions you can put crescent dough into squares and scoop ¼ mixture onto each square and fold into pockets.)

Bake at 375 for 11-13 minutes on ungreased cookie sheet.

Granny Smith and Blue Cheese Salad

1 head lettuce, torn into bite sized pieces
3 Granny Smith apples, peeled, chopped
4 oz blue cheese, crumbled
½ bag sea salt bagel chips, broken into pieces, for croutons

Place lettuce in large bowl, add apple, cheese, bagel chips.

Poppy Seed dressing:

½ cup sugar
¼ cup apple cider vinegar
½ cup vegetable oil
1 tsp poppy seeds
1 ½ tsp minced onion
¼ tsp Worcestershire sauce
¼ tsp paprika

Whisk all ingredients together and pour over salad, toss to coat. Serve immediately.

Parmesan Baskets

Need foil, cooking spray, parchment paper, cup or pot, cookie sheet. Set out all before starting.

1 cup shredded, not grated parmesan cheese, in the bag, per basket desired

Invert pot/cup. Wrap outside with foil. Coat foil with cooking spray.

Place a square of parchment paper on baking sheet.

Spread cheese onto parchment paper into 8 ½ inch circle.

Bake at 375 for 5-7 minutes or until pale gold and bubbly. Remove. Cool 10 sec.

Carefully lift paper, still containing cheese, off baking sheet.

Working quickly, invert parmesan circle over prepared pot or cup.

Carefully remove parchment from parmesan, gently shaping cheese into desired basket shape as you do so.

Reserve paper to use again.

Allow basket to cool completely before removing from pot. Repeat as desired.