

# Chicken Pillows with Gravy

1 Rhodes dough ball for each person in your group

## Filling:

1 cooked Chicken breasts  
1 oz. Cream cheese (room temp)  
1/2 Tbsp Parmesan cheese  
1/8 cup Sour cream  
1 Green onion  
1/4 tsp. Garlic salt

## Gravy:

¼ cup Cream of Chicken soup  
1/3 cup Milk  
½ tsp Italian Seasoning  
1 Tbsp Parmesan Cheese

## Instructions

1. Preheat oven to 350 degrees.
2. Using a cutting board and a knife, carefully dice (cut into small squares) the chicken and set aside. Slice the green onion and set aside.
3. In a small mixing bowl, add the softened cream cheese, sour cream, parmesan cheese, and garlic salt. Mix until well combined. Add the chicken and mix until chicken is coated, then add the sliced green onion and gently mix together. Set aside.
4. Wipe the counter clean. Spray a little cooking spray on the counter to keep the dough from sticking. Roll out each dough ball. Divide the filling mixture evenly between all dough circles, placing the filling into the middle of the dough (about 2 Tbsp each). Carefully pick up each side of the dough and pinch them together closing off the top, no holes.
5. Spray enough muffin tins to put one chicken pillow into a muffin spot. In the empty muffin spots, pour 2 Tbsps of water into each one.
6. Bake the pillows in the oven for 15-18 minutes.
7. While the chicken pillows are baking, combine soup, milk, Italian seasonings and parmesan cheese in a sauce pan and heat until hot.
8. Place pillows on plates and pour gravy on top. They will be hot inside, break open to let the steam out and carefully enjoy!