

Buffalo Chicken Crescent Ring

Serves: 16

Ingredients:

- 4 oz. cream cheese, softened
- $\frac{1}{4}$ cup hot sauce
- 2 $\frac{1}{2}$ cups chopped cooked chicken
- 1 cup shredded Monterey Jack cheese
- 2 cans (8 oz. each) refrigerated crescent dinner rolls
- $\frac{1}{3}$ cup crumbled blue cheese

Instructions:

- Heat oven to 375°F. In small bowl, mix cream cheese and hot sauce until smooth. Mix in chicken and shredded cheese just until combined
- Unroll both cans of dough; separate into 16 triangles. On ungreased large cookie sheet, arrange triangles in ring so short sides of triangles form a 5-inch circle in center. Dough will overlap. Dough ring should look like a sun.
- Spoon cream cheese mixture on the half of each triangle closest to center of ring. Top with blue cheese crumbles.
- Bring each dough triangle up over filling, tucking dough under bottom layer of dough to secure it. Repeat around ring until entire filling is enclosed (some filling might show a little).
- Bake 20 to 25 minutes or until dough is golden brown and thoroughly baked. Cool 5 to 10 minutes before cutting into serving slices.