

Chicken Broccoli Braid

12 oz. cooked chicken, chopped (2 cups – about 3 cooked boneless skinless chicken breast halves)

1 cup broccoli, chopped

1 clove garlic, pressed

4 oz. sharp Cheddar cheese, shredded (1 cup)

1/2 cup mayonnaise

2 tsp. All purpose

Dill Mix (or 1 teaspoon dill weed)

1/4 tsp, salt

2 pkg. (8 oz. each) refrigerated crescent rolls

1 egg white, lightly beaten

Preheat oven to 375 degrees F

Chop chicken and broccoli and place in bowl. Press garlic over mixture and shred cheese over mixture. Add mayonnaise, dill mix and salt. Mix well. Unroll package of crescent rolls. Do not separate. Arrange longest sides of dough across width of 12 x 15 inch pan and repeat with remaining package of dough. Roll out dough to seal perforations. On long side of pan, cut dough into strips 1 1/2 inches apart 3 inches deep leaving approximately 6 inches in the center of dough for filling. Spread filling evenly over middle of dough. To braid: lift strips of dough across mixture to meet in center, twisting each strip one turn. Continue alternating strips to form braid. Tuck ends under to seat at ends. Brush egg white over dough. Bake 25-28 minutes or until deep golden brown.

Recipe by: Justin Griffin