



RECIPE NO. 002



Repeat Worthy FLORENTINE CHICKEN RING



♡ Simple recipes.
Meaningful moments. ♡

Let's make something delicious.

INGREDIENTS

- 1 can (10 ounces) chunk white chicken, drained and flaked
- 1/2 cup red bell pepper, chopped
- 1 package (10 ounces) frozen chopped spinach, thawed and well drained
- 1 cup (4 ounces) shredded cheddar cheese
- 1/3 cup mayonnaise
- 1 teaspoon lemon zest
- 1/2 teaspoon salt
- 1/8 teaspoon ground nutmeg
- 2 packages (8 ounces each) refrigerated crescent rolls



LET'S MAKE IT

- 1 Preheat oven to 375 degrees
- 2 In large bowl, flake chicken with fork.
- 3 Chop red bell pepper into small chunks.
- 4 Add to chicken along with spinach, cheese, mayonnaise, lemon zest, salt, and nutmeg; mix well.
- 5 Unroll crescent dough; separate into 16 triangles, Arrange triangles in a circle on a round baking sheet with wide ends of triangles overlapping in the center and points toward the outside.
- 6 Scoop chicken mixture evenly onto widest end of each triangle. Bring outside points of triangles up over filling and tuck under wide ends of dough at center of ring. (Filling will not be completely covered.) Bake 20-25 minutes or until golden brown.

Recipe Memories

 Made on: _____

♥ Made with: _____

Our rating:     

Memories Made: _____

Make it again? ☐ Yes ☐ Maybe ☐ Not this one

Plan the days. Live the adventures. Remember with heart. ♥