

Lattice-Topped Chicken Bake

Ingredients

- 1 package (16 oz.) frozen vegetable combination (such as broccoli, carrots and cauliflower) - generally called California Blend
- 2 cups chopped cooked chicken (I use a Rotisserie Chicken from my local grocery store Deli)
- 1 can (14 $\frac{3}{4}$ ounces) chicken gravy
- 1 cup (4 ounces) shredded mild or sharp cheddar cheese
- $\frac{1}{4}$ cup onion, chopped
- $\frac{1}{8}$ teaspoon ground black pepper
- 1 package (8 ounces) refrigerated crescent rolls

Instructions

1. Preheat oven to 375 degrees
2. Cook vegetables according to package directions and then drain. Set aside.
3. In a 4-Qt pot on the stove, heat all other ingredients except crescent rolls.
4. Once the ingredients are hot and the cheese is melted, stir in the vegetables.
5. Pour ingredients into 9" Square Baker.
6. On a large cutting board, unroll crescent dough; separate into 2 rectangles. Press perforations and seams to seal. Using a pizza cutter or knife, cut each rectangle lengthwise into four 1-inch-wide strips; place over chicken mixture in a lattice pattern, folding under ends of strips at edges of Baker.
7. Bake for 20-25 minutes or until golden brown.

Notes

You can double the recipe and use a lasagna size dish - something a little bigger than a 13 x 9, preferably.

*** This is GREAT as a leftover after Thanksgiving. Substitute Turkey instead of chicken and use Turkey gravy to substitute the chicken gravy ***