

Shane's favorite CLUBHOUSE CHICKEN SQUARES

Ingredients

2 cans (8 oz. each) Crescent Rolls
1 pkg. (8 oz.) Cream Cheese
2 Tbsp Mayonnaise
1 clove Garlic
1 tsp (heaping) Pantry Dill Mix
1 can (10 oz.) Chunk White Chicken
1 small Cucumber
2 Roma Tomatoes
1/2 cup Cheddar Cheese
6 slices Bacon (crisply cooked)
Olive Oil
Green Onions for garnish

Instructions

1. In large stoneware bar pan, lightly spray with olive oil.
2. Open crescent rolls and lay onto bar pan, pinching seams together, pressing onto bottom of pan and up sides.
3. Repeat with second can.
4. Bake for about 12-14 minutes until lightly golden brown. Cool completely.
5. While crescent rolls are cooling, cook bacon and set aside.
6. In large bowl, mix the softened cream cheese, mayo, garlic, & dill mix together. Spread on cooled crust.
7. Open can of chicken and drain well. If there are large chunks, chop up and sprinkle on top of spread.
8. Core & slice cucumber into small pieces and sprinkle on top.
9. Core tomatoes & cut into small pieces and sprinkle on top.
10. Sprinkle cheese, green onions, and crumbled bacon on top. Cut into squares and enjoy!

Pre-heat oven: 365