

CHICKEN PHILLY BUBBLE-UP BAKE

Prep Time: 25 Minutes - Start to Finish: 1 Hour

If you enjoy chicken Philly sandwiches, you will love this creamy casserole version! Loaded with all the best flavors of the classic dish—including sauteed peppers and onions and lots of melty cheese—be prepared to spoon up seconds of this family-friendly dinner.

1 teaspoon vegetable oil
1 cup chopped bell pepper (red or green)
1/2 cup chopped yellow onion
2 cups chopped cooked chicken
1 tablespoon Montreal chicken seasoning
1 package (8 oz) cream cheese
2 cups shredded Monterey Jack cheese (8 oz)
3/4 cup milk
1 can (16.3 oz) Pillsbury™ Grands!™ Southern Homestyle Buttermilk Biscuits (8 Count)
Sliced green onions, if desired

1. Heat oven to 350°F. Spray 13x9-inch (3-quart) baking dish with cooking spray.
2. In 12-inch nonstick skillet, heat oil over medium-high heat. Add bell pepper and onion; cook 3 to 5 minutes, stirring occasionally, until tender and starting to brown. Add chicken and chicken seasoning; stir thoroughly to coat. Cook 1 to 2 minutes or until mixture is heated through. Remove from heat.
3. In large microwavable bowl, mix cream cheese and 1 cup of the Monterey Jack cheese. Microwave uncovered on High 1 minute, stirring after 30 seconds, until softened and cheese is starting to melt; add additional 30-second intervals as needed. Beat in milk with whisk until mostly smooth; mixture may still be slightly lumpy.
4. Separate dough into 8 biscuits; cut each into sixths. Gently stir into cream cheese mixture; stir in chicken mixture. Spoon into baking dish. Top with remaining 1 cup cheese.
5. Bake 30 to 35 minutes or until deep golden brown and biscuits are baked through. Sprinkle with green onions.

8 servings

1 Serving Calories 480 (Calories from Fat 260); Total Fat 29g (Saturated Fat 17g, Trans Fat 0.5g); Cholesterol 85mg; Sodium 870mg; Total Carbohydrate 32g (Dietary Fiber 1g, Sugars 8g); Protein 22g

% Daily Value: Vitamin A 25%; Vitamin C 20%; Calcium 30%; Iron 15%;

Exchanges: 1 1/2 Starch, 1/2 Other Carbohydrate, 1 1/2 Very Lean Meat, 1 High-Fat Meat, 4 Fat

Carbohydrate Choice: 2

You can use leftover cut-up cooked chicken, or pick up a deli rotisserie chicken at the supermarket. Remove chicken from skin and bones, and cut into bite-size pieces.

Serve this delicious crescent casserole with a tossed salad or steamed veggies.

You can substitute shredded Provolone cheese—another common cheese used in classic Philly sandwiches—in place of the Monterey Jack cheese called for in this recipe.

