

# A Sutherland Belle

## Swiss Chicken & Broccoli Crisscross

### INGREDIENTS

- 2 (8-ounce) cans [Pillsbury Refrigerated Quick Hawaiian Crescent Dinner Rolls](#)
- 4-ounce pancetta, cubed
- 1 1/2 pounds chicken breasts or tenderloins, cut into bite-sized pieces
- 2 Tablespoons butter
- 1 (16-ounce) bag of frozen broccoli florets, cooked and drained
- 12-ounce package (3 cups) Swiss cheese, shredded
- 1 small onion, diced
- 3 Tablespoons Dijon mustard
- 1 teaspoon garlic powder
- 1 teaspoon black pepper
- 1/2 teaspoon poultry seasoning
- 1 egg beaten
- flakey sea salt for topping (optional)

### INSTRUCTIONS

1. Preheat oven to 375F. Cook broccoli according to package directions.
2. Add pancetta to an oven-proof safe skillet. Cook for 3-5 minutes or until crispy. Remove pancetta from the pan and place on a paper towel-lined plate to drain.
3. Heat butter with the pancetta grease, and add chicken. Cook for 10 minutes or until cooked through. In a large bowl, combine chicken, pancetta, broccoli, 2 cups of cheese, onion, mustard, garlic powder, poultry seasoning, salt, and pepper. Mix well. Allow skillet to cool slightly.
4. Separate 1 can of dough into 2 long triangles. Press over the bottom and sides of the skillet. Bake for 6-8 minutes or until light golden brown. Spoon chicken mixture over partially baked crust, and top with remaining cup of cheese.
5. Separate the remaining can of dough into 2 long rectangles; firmly press perforations to seal. Cut each lengthwise into 5 strips. Arrange 5 dough strips lengthwise over chicken mixture. Arrange the other 5 strips crosswise over lengthwise strips.
6. Make egg wash by adding 1 teaspoon of water to beaten egg. Brush over pastry. Sprinkle with flakey sea salt. Bake for 18-23 minutes or until deep golden brown. Enjoy! *\*You may need to cover with aluminum foil to prevent over-browning the edges.*