

# PRESIDENTIAL CHICKEN

*Makes 10 servings*

## Ingredients:

- 1 ½ pounds chicken breast
- 9 ½ ounces plain cream cheese, softened
- 1 ½ Tablespoons sour cream
- 3 Tablespoons fresh green onions
- ½ teaspoon vegetable base
- ⅛ teaspoon granulated garlic
- ⅛ teaspoon black pepper
- 10 (2-ounce) 5" x 5" puff pastry dough squares
- Egg wash (1 egg + ½ teaspoon water)

## Instructions:

1. Bake chicken until internal temperature reaches 165°F. Dice and place in refrigerator to cool.
2. Combine softened cream cheese, sour cream, green onions, base, garlic and pepper in a mixer on slow speed until smooth.
3. Stir diced chicken into cream cheese mixture and mix thoroughly. Keep cold.
4. Scoop ¼ cup chicken mixture into the center of a puff pastry square. Bring the four corners together, pinching the seams to seal. Place on a sheet tray, seam side down.
5. In a separate bowl, whisk the eggs and water to make an egg wash. Brush onto filled pastries.

6. Bake at 350°F until golden brown and internal temperature reaches 165°F.
7. Serve one puffed pastry with 2 ounces sauce.

## SAUCE

### Ingredients:

- 1 Tablespoon unsalted butter
- 2 Tablespoons all purpose flour
- 1 ¾ cups 2% milk
- ½ cup heavy whipping cream
- 2 teaspoons chicken base
- 2 teaspoons fresh parsley

### Instructions:

1. Melt butter. Stir in flour to make a roux. Cook 5-7 minutes.
2. While whisking the roux, slowly stream in milk and heavy cream. Cook and stir until smooth and thickened, about 20 minutes.
3. Stir in base until dissolved. Finish with parsley and reserve warm.



*Recipe courtesy of Eat at State, Michigan State University*

