

# Low-Point Cheesy Chicken Ring

## Ingredients:

- 1/2 cup fat-free mayonnaise
- 1 Tbs minced fresh parsley
- 2 tsp. Dijon mustard
- 1 tsp. onion powder
- 1 Tbs chives, chopped fine
- 1 3/4 cup cubed cooked chicken breast (1/2 inch cubes)
- 2 bacon strips, cooked and crumbled
- 3/4 cup reduced-fat shredded mozzarella cheese
- 2 tubes reduced-fat refrigerated Pillsbury crescent rolls
- 1 plum tomato
- shredded lettuce
- Pam cooking spray

In a large bowl, combine the mayonnaise, parsley, mustard, onion powder, and chives. Stir in chicken, bacon, and cheese. Spray 12-inch round pizza pan with cooking spray. Unroll crescent dough, separate into 16 triangles. Arrange on pizza pan forming a ring with the pointed ends facing the outer edge of the pan and wide ends overlapping. Spoon chicken mixture over wide ends. Thinly slice tomato and place on top of chicken mixture all the way around the ring. Fold over points (tucking the points underneath the wide ends). Bake at 375 degrees for 15 to 17 minutes or until golden brown. Remove from oven and slightly cool. Fill center of ring with shredded lettuce and add a few tomato wedges to the lettuce if desired.

Total servings - 16

Serving size - 1

Points per serving - 3.3

This delicious recipe can be found on the website *Points In My Life*  
([www.pointsinmylife.com](http://www.pointsinmylife.com))