

Chicken Bundles

Serves 6, 6 FSPoints per serving

- 1 cup self rising flour
- 1 cup FF Greek yogurt
- 16 oz. cooked chicken breast (shredded)
- 4 oz. light cream cheese (softened)
- $\frac{1}{2}$ cup reduced fat (shredded, sharp cheese)
- 2 Tbsp half and half
- Salt and pepper to taste
- 1 tsp garlic powder
- Egg (beaten)

1. Mix flour and yogurt until a dough forms. Knead a few times. Divide into 6 equal pieces (I weigh mine).
2. Mix remaining ingredients, except egg
3. Roll out each dough ball and equally divide filling between the dough.
4. Bring up edges and pinch and seal to form a bundle.
5. Brush with egg.
6. Bake on a greased cookie sheet at 325 for about 35 minutes or until golden brown