

Sandwiches

Mexicali Chicken Loaf

Patricia Key - Florissant, CO

Pillsbury Bake-Off 45th Contest 100 Winning Recipes

Servings: 4

Preparation Time: 25 minutes

Start to Finish Time: 1 hour 5 minutes

- 2 cups (8 oz) Cheddar cheese, shredded and divided**
- 4 ounces cream cheese, softened**
- 1 teaspoon McCormick onion powder**
- 1 teaspoon McCormick garlic powder**
- 1 teaspoon McCormick chili powder**
- 1/2 teaspoon tomato bouillon granules with chicken flavor (if desired)**
- 1/8 teaspoon crushed red pepper**
- 2 cups deli rotisserie chicken, chopped**
- 1 can Pillsbury refrigerated crusty French loaf**
- 1 jalapeno chile pepper, halved lengthwise, seeded and cut into thin slices**
- 4 cups lettuce, shredded**
- 1 large tomato, diced**
- 1 tablespoon sour cream (if desired)**
- 1 avocado (if desired), pitted, peeled and thinly sliced**

Preheat the oven to 450 degrees.

In a large bowl, combine 1 1/2 cups of the Cheddar cheese, cream cheese, onion powder, garlic powder, chili powder, bouillon and crushed red pepper. Mix well. Stir in the chicken.

Spray a large cookie sheet with Crisco Original no-stick cooking spray. Carefully unroll the loaf of dough on the cooking sheet. Spread the chicken mixture lengthwise down the center of the dough in a 4-inch-wide strip. Gently bring one long side of the dough over the mixture, stretching slightly. Bring the other long side of the dough over the dough-covered mixture, stretching slightly. Carefully turn the loaf over, seam side down. Pinch the ends together to seal. With a knife, cut 5 or 6 slits in the top of the loaf.

Bake for 30 to 35 minutes or until golden brown. Top with the remaining 1/2 cup of the Cheddar cheese and the jalapeno slices.

Bake an additional 2 to 4 minutes or until the cheese is melted.

Serve with lettuce, tomato, sour cream and the avocado slices.

Per Serving (excluding unknown items): 345 Calories; 29g Fat (74.5% calories from fat); 17g Protein; 5g Carbohydrate; 1g Dietary Fiber; 91mg Cholesterol; 443mg Sodium. Exchanges: 0 Grain(Starch); 2 1/2 Lean Meat; 1/2 Vegetable; 4 1/2 Fat.