Chicken Alfredo Bubble Up Submitted by Debbie Long

Ingredients:

- 1 pack boneless skinless chicken breast (approx. 4 5 lbs.)
- 1 jar of Alfredo sauce (or 1 and ½ depending on how saucey you like it)
- 1 roll of Pillsbury Grand biscuits
- 1 bag of mozzarella cheese (8 oz.)

Instructions:

- 1. Preheat oven to 350 degrees
- 2. Spray a 9x13 pan with non-stick spray
- 3. Dice chicken breasts into medium-small pieces
- 4. Cook chicken in a separate skillet until not pink (set aside)
- 5. In a bowl, tear your canned biscuits into smaller pieces
- 6. Mix the biscuits with 1 cup Alfredo sauce
- 7. Pour biscuits into pan and spread out evenly
- 8. Pour biscuits into pan and spread out evenly
- 9. Top biscuits & chicken with remaining sauce
- 10. Top biscuits & chicken with mozzarella cheese
- 11. Bake at 350 for 25 minutes or until cooked through and slightly golden
- 12. Remove from oven, let cool, & Enjoy ☺