1 hour MAKES 1 WREATH (SERVES 6-8) Share with friends Share on facebook Share on twitter Share on pinterest Share on whatsapp Share on email Ingredients:

- 1 PnP rotisserie chicken, shredded
- <sup>1</sup>/<sub>2</sub> red onion, chopped
- <sup>1</sup>/<sub>2</sub> tub (115g) plain cream cheese
- <sup>1</sup>/<sub>2</sub> cup (125ml) barbeque sauce
- ¼ cup (60ml) sriracha
- Handful fresh basil, chopped
- 2 rolls (400g each) puff pastry, defrosted
- 2 cups (250g) mozzarella, grated

For serving:

- Herby yoghurt or dipping sauce of your choice
- Fresh basil

Method:

- 1. Preheat oven to 200°C.
- 2. Combine chicken, red onion, cream cheese, barbeque sauce, sriracha and basil. Season
- 3. Cut puff pastry into 6 triangles each.
- 4. Place a medium-sized overproof bowl in the centre of a baking tray.
- 5. Arrange triangles around the bowl, overlapping, with a pointed side facing outwards (trim excess if needed).
- 6. Arrange chicken mixture on top of pastry in a ring around the bowl (pack quite tightly).
- 7. Top with mozzarella.
- 8. Remove bowl from centre.
- 9. Fold over puff pastry to form a wreath and enclose filling.
- 10. Pinch seams with a fork.
- 11. Bake for 40 minutes or until golden and cooked through.
- 12. Serve with herby yogurt or a dipping sauce of your choice and garnish with basil.