



Chocolate Croissant Minis



1/16th of recipe (1 mini croissant): 56 calories, 2.5g total fat (1g sat fat), 111mg sodium, 7.5g carbs, <0.5g fiber, 2.5g sugars, 1g protein

Green Plan [SmartPoints](#)® value 2*

Blue Plan (Freestyle™) [SmartPoints](#)® value 2*

Purple Plan [SmartPoints](#)® value 2*

Prep: 15 minutes **Cook:** 15 minutes



Tagged: [Breakfast Recipes](#), [Vegetarian Recipes](#), [5 Ingredients or Less](#), [30 Minutes or Less](#), [Four or More Servings](#)

Ingredients

- 1 package [Pillsbury Reduced Fat Crescent roll dough](#)
- 2 1/2 tbsp. mini semi-sweet chocolate chips

Directions

Preheat oven to 375 degrees.

Separate dough into eight triangle-shaped portions. One at a time, stretch or roll each triangle out slightly, making it into a larger triangle. Cut each piece into two long, narrow triangles, leaving you with 16 triangles.

Evenly distribute chocolate chips among the triangles, about 1/2 tsp. each, and lightly press into the dough. One at a time, beginning at the base, tightly roll up each triangle over the chocolate chips to seal. (Don't worry if the chips "peek" out!) Place on a baking sheet, evenly spaced.

Bake until lightly browned, 10 - 12 minutes.

MAKES 16 SERVINGS

[SmartPoints](#)® value* not what you expected? We follow the same method as Weight Watchers when calculating recipe values: We add up the [SmartPoints](#)® values* of the individual ingredients using the Recipe Builder. (Many foods have a value of zero and remain zero in recipes.)

*The [SmartPoints](#)® values for these recipes were calculated by Hungry Girl and are not an endorsement or approval of the product, recipe or its manufacturer or developer by Weight Watchers International, Inc., the owner of the [SmartPoints](#)® trademark.