Chicken Rolls

12   Rhodes dinner rolls
1tbsp. Butter
1   beaten egg
3oz.   Cream cheese
Parmesan Cheese

Saute chicken in butter. Shred cooled chicken. Mix cream cheese and chicken. Add salt and pepper to taste. Pat rolls out into 3 inch circles and divide filling among 12 rolls. Seal edges and place in muffin tin. Brush each roll with beaten egg and sprinkle with parmesan cheese. Bake at 350 degrees for 20-25 minutes or until golden brown. Serve warm.