

Garlic Knots



Servings:

12

Prep Time:

10 minutes

Cook Time:

10 minutes

Ingredients

- 1 can **Refrigerated Buttermilk Biscuits**
- 2 tbsp **Butter**, melted
- 1 ½ tbsp **Grated Parmesan Cheese**
- 2 cloves **Garlic**, minced
- ½ tbsp **Fresh Parsley**, finely chopped

Method of Preparation

Step 1

Preheat oven to 400°F. Lightly grease a baking sheet.

Cut each biscuit in half. Roll each piece into a rope.

Step 2

Twist together and tie into a knot, tucking the ends underneath. Place on the baking sheet.

Step 3

Mix the melted butter, cheese, garlic and parsley together.

Step 4

Brush the knots with the mixture. Bake for 8-10 minutes or until golden brown.

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