

Quick Parmesan Knots



- 1/4 cup Food Club unsalted butter, melted
- 2 tablespoons freshly grated Parmesan cheese
- 3/4 teaspoon Food Club garlic powder
- 1/2 teaspoon Food Club dried oregano
- 1/2 teaspoon Food Club dried parsley flakes
- 1/4 teaspoon Food Club salt
- 1 (16 oz) tube Food Club refrigerated buttermilk biscuits

Preheat oven to 400°F. Lightly oil a baking sheet with non-stick spray. In a small bowl, whisk together butter, Parmesan cheese, garlic powder, oregano, parsley and salt; set aside. Halve each of the 8 biscuits, making 16 pieces. Roll each piece into a 5-inch rope, about 1/2-inch thick, and tie into a knot, tucking the ends. Place knots onto the prepared baking sheet and brush each knot with half of the butter mixture. Bake until golden brown, about 8-10 minutes. Remove from oven, brush with remaining butter mixture, and serve immediately.