



Pull Apart Garlic Rolls

Serves 6-8

Ingredients:

28oz raw pizza dough, thawed (if frozen)
1/4 cup olive oil
2 tablespoons Garlic Seasoning
3 tablespoons grated parmesan
2 tablespoons fresh parsley, chopped
3/4-1 cup marinara sauce, warmed

Instructions

Preheat oven to 375°F, line a large baking sheet with parchment paper, and place an oven-safe ramekin in the center. Portion the pizza dough into 1oz balls and arrange around the ramekin with the portions touching slightly. Brush the dough with olive oil and sprinkle with garlic seasoning. Place in the oven and bake for 25-30 minutes or until golden brown and cooked through. Sprinkle the rolls with parmesan and parsley. Fill the centered ramekin with warm marinara before serving.