

Cheesy Garlic Bread Poppers

- Prep Time: 8 minutes
- Cook Time: 7 minutes
- Total Time: 15 minutes
- Servings: 40 poppers



Ingredients:

- 7 sticks Happy Farms String Cheese
- 7.5 ounces Bake House Creations Buttermilk Biscuits

Garlic Butter:

- 3 tablespoons Countryside Creamery Unsalted Butter
 - 1½ teaspoons Stonemill Garlic Powder
 - ¾ teaspoon Stonemill Iodized Salt
 - 1 cup Simply Nature Organic Marinara Pasta Sauce
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Directions:

1. Preheat oven to 400°.
2. Cut each cheese stick into 6 equal pieces.
3. Separate biscuits, cut each one into four pieces.
4. Wrap the biscuit dough around the string cheese, making sure to pinch the seams thoroughly to close. Place on a baking sheet 2-inches apart and bake for 5 to 7 minutes until lightly golden brown.
5. For the garlic butter: Melt butter. Stir in garlic powder and salt. Brush over poppers immediately after removing from the oven.
6. Serve with warm marinara sauce on the side.



Recipe Courtesy of:
ALDI Test Kitchen