



cheesy pull-apart garlic bread rolls

Serves 6 as a side

INGREDIENTS

6 store-bought bread rolls
½ cup (113g) melted butter
1 tbsp Knorrox All-in-One spice
1 tbsp crushed garlic
1 cup grated mozzarella cheese
1 cup crispy bacon bits

Serving suggestion:

Chopped parsley
Braai meat
Charred corn on the cob
Green salad

METHOD

1. Preheat the oven to 180°C.
2. Prepare bread rolls by cutting a crosshatch of 3 lines horizontally and 3 lines vertically into the top, stopping just before the bottom to keep the rolls intact.
3. Combine the melted butter with the crushed garlic and Knorrox All-in-One Spice.
4. Place the bread rolls in a round dish and brush the rolls generously with the seasoned garlic butter, getting it into all the cuts.
5. Press the cheese and bacon bits into the cuts in the rolls.
6. Bake in the oven for 15 minutes, or until the cheese has melted and the bread is golden.
7. Sprinkle over chives before serving.
8. Serve alongside your braai meat, charred corn and salad and ENJOY!