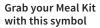
Cheesy Garlic Pull-Apart Rolls with Roasted Tomato Salsa













Basic Sponge







Cheese



Chilli Flakes (Optional)



Cheddar Cheese

Mixed Sesame Seeds



Roasted Tomato Salsa



Before you start

Wash your hands and any fresh food.

You will need

Oven tray lined with baking paper

Ingredients

12 Rolls
refer to method
2 cloves
1 bag
2 packets
2 medium packets
2 tsp
½ cup
1 packet (52g) 1 packet
1 packet (80g)
pinch
20g
1 sachet
1 medium packet

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4917kJ (1175Cal)	1207kJ (288Cal)
Protein (g)	47.1g	11.6g
Fat, total (g)	38.3g	9.4g
- saturated (g)	18.5g	4.5g
Carbohydrate (g)	161.9g	39.7g
- sugars (g)	10.2g	2.5g
Sodium (mg)	3536mg	868mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Get prepped

- Preheat oven to 220°C/200°C fan-forced.
- Finely chop garlic and parsley.



Bake the balls

- In a small microwave-safe bowl, add the butter and microwave in 10 second bursts until melted.
- Once the dough has rested, divide into 12 pieces and roll into smooth balls.
- Place on a lined oven tray lined, arranging to form a tight circle.
- Brush with melted **butter** and sprinkle over **mixed sesame seeds**. Bake until golden, 14-16 minutes.



Make the dough

- In a large bowl combine basic sponge mix, Greek-style yoghurt, 2 tbs of olive oil, the honey and water.
- Add grated Parmesan cheese, shredded Cheddar cheese, garlic, parsley and chilli flakes (if using). Using your hands, knead the mixture to form a smooth dough, 4-5 minutes.
- Rest for 30 minutes.

TIP: Add a splash more water if the dough feels dry.



Serve up

- Transfer the cheesy garlic pull-apart rolls to a serving platter.
- Serve with **roasted tomato salsa** and more butter if desired. Enjoy!

Rate your recipe

