

Cheesy Garlic Pull-Apart Rolls

with Roasted Tomato Salsa

Grab your meal kit
with this number

3



Garlic



Parsley



Basic Sponge
Mix



Greek-Style
Yoghurt



Grated Parmesan
Cheese



Shredded
Cheddar Cheese



Chilli Flakes
(Optional)



Mixed Sesame
Seeds



Roasted Tomato
Salsa

Prep in: 20 mins
Ready in: 60 mins

These cheesy garlic pull-apart rolls are the perfect party starter, oozing with cheese and infused with aromatic garlic and parsley. Pair them with a tangy tomato relish that adds a delightful zing to each bite!

Pantry items

Olive Oil, Honey, Butter

Before you start

Wash your hands and any fresh food.

You will need

Oven tray lined with baking paper

Ingredients

	12 Rolls
olive oil*	refer to method
garlic	2 cloves
parsley	1 bag
basic sponge mix	2 packets
Greek-style yoghurt	1 large packet
honey*	2 tsp
water*	½ cup
grated Parmesan cheese	1 packet (52g)
shredded Cheddar cheese	1 packet (80g)
chilli flakes 🌶️ (optional)	pinch
butter*	20g
mixed sesame seeds	1 medium sachet
roasted tomato salsa	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!

We're here to help!

Scan here if you have any questions or concerns



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