

# Garlic Butter Rolls

## Ingredients

1 pound plain or whole wheat pizza dough (thawed)  
4 cloves chopped garlic  
2 tablespoons olive oil  
2 tablespoons butter  
2 teaspoons chopped parsley

## Directions

Tear pizza dough (thawed according to package directions) into 12 pieces and place in the cups of a 12-cup muffin tin. (I suggest spraying the bottoms of the muffin tin with cooking spray so they release easily!)

Divide 4 cloves chopped garlic among the pieces of dough, pressing them into the centers. Drizzle with olive oil and bake at 425° F until golden brown, 15 to 18 minutes.

Toss in a bowl with melted butter and chopped parsley; season with salt.