

## GARLIC KNOTS

### Ingredients

1. Prepare a batch of pizza dough (page 50 in Healthy Treasures cookbook or the Whole Wheat Honey Bread page 45)
2. 8 cloves garlic -- chopped fine
3. ¼ cup olive oil
4. ¼ cup basil -- chopped fine
5. 1/8 cup rosemary leaves -- chopped fine
6. 1/8 cup oregano -- chopped fine
7. ½ tsp salt Romano or Parmesan Cheese -- grated

### Instructions

1. When dough is ready, place approx. 1 tsp sized pieces on baking sheet. Bake in 350° oven for about 10 minutes (before browned). In a large bowl pour in olive oil, add chopped garlic, basil, and all other herbs, salt and cheese. Stir with whisk. Toss in the baked dough balls to fully coat.
2. Serve warm.

### Notes

1. These Garlic Knots are perfect for almost any meal. Your kids will love them