



## **GARLIC PARMESAN KNOTS**

### **Ingredients**

Store bought pizza dough  
1 stick butter  
3 tablespoons River House Parmesan Herb Dressing  
4 cloves garlic minced  
Optional: chopped parsley & parmesan for garnishing

### **Method**

1. Cut and tie knots. Preheat oven to 375 F and line a sheet tray with parchment paper. Lay out pizza dough straight from fridge, cutting into 6 inch strips and tying into single knot bundles. Transfer immediately to sheet tray and bake until golden brown, about 10 - 15 minutes.
2. Infuse butter. In a small saucepan, melt butter and add garlic and River House Parmesan Herb Dressing, keep warm until knots are baked.
3. Toss and enjoy! In a large bowl dump freshly baked knots and toss with infused garlic butter, serve warm and enjoy!