



Preheat oven to 400 degrees. Separate the biscuit dough into individual pieces. Place one cube of mozzarella in the center of each piece of dough. Carefully wrap the dough around the mozzarella cube and pinch dough closed. Place rolls seam side down onto greased baking sheet. Bake for 10 minutes or until the tops of the rolls turn golden brown. While the rolls bake, combine **Garlic & Herb Spread Mix** and melted butter. Set aside. When rolls are finished, remove from oven immediately and brush on Garlic butter mixture. Lightly sprinkle with salt, if desired.

2 cans (7.5 oz, ea.) refrigerated dinner biscuits
4 oz. mozzarella cheese, cut into 20 small cubes
4 tbsp. butter, melted
1/2 tsp. **Garlic & Herb Spread Mix** (dry)

Garlic & Herb Cheese Bombs



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