



Bacon-Parmesan-Garlic Stuffed Rolls

total time: 1 hr, 40 min | servings: 12 | \$0.97 per serving*

INGREDIENTS

- ½ cup butter, melted
- 3 teaspoons dried parsley
- 1 teaspoon garlic powder
- 16-ounce roll of pop and bake rolls
- ½ cup grated Parmesan cheese
- 1 package (12 oz) Bar-S Smoked Bacon, crisply cooked and crumbled
- Marinara sauce or pesto, if desired

GET COOKING

1. Generously spray an 8x8 or 9x9-inch pan with nonstick cooking spray.
2. In large microwavable bowl, melt butter on high 1 minute or until butter is melted, stir in parsley, bacon and garlic powder.
3. Flatten each roll, then place 1 teaspoon of butter-bacon mixture in center of roll dough and gently fold into ball. Place folded side down in greased pan. Add remaining butter-bacon mixture on top of rolls.
4. Heat oven to 375°F. Bake uncovered for 20–30 minutes, or until center roll is done.
5. Serve with marinara sauce or pesto for dipping.

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