

Reckless In The Kitchen

Cheesy Pull Apart Biscuits

Ingredients:

- 1 package of pre-made biscuit dough, I used Pillsbury Grands
- Salt
- 1/2 tsp olive oil
- 3 tbsp butter
- 1/2 tsp minced garlic (about 1 clove)
- Parmesan or Romano Cheese, grated
- Cheddar, grated
- jalapeno, chopped finely (optional)

Directions:

Preheat oven to 375 degrees. Cut up the butter into small slices and put one pat of butter in the bottom of a muffin tin. (If you use a can of Pillsbury Grands you will get 11 muffins).

Next cut up the preformed biscuits into fourths and put the dough in a medium-sized mixing bowl.

Drizzle the dough with 1/2 tsp olive oil, 1/2 tsp minced garlic, a (teeny tiny) dash of salt, and a sprinkle of Parmesan cheese. Using your hands, toss the dough until it is evenly coated.

Fill each fourth of dough with small amount of diced jalapeno and grated cheddar cheese. Seal it together by pinching the sides together and place into the muffin tin. Now, top the muffins with a dash more of cheese, and the remaining small pats of butter.

Bake in the oven for 19-22 minutes. The tops will be golden brown and lovely. Serve warm.