



Parmesan-Rosemary Honey Butterflake

20
minutes
or less

INGREDIENTS

12 Hy-Vee Bakery jumbo
honey butterflake dinner
rolls
½ cup Culinary Tours
salted Irish butter
2 tsp chopped fresh
rosemary
2 tsp refrigerated garlic
paste
¼ cup finely shredded
Parmigiano Reggiano
cheese

PREPARATION

- 1** Preheat oven to 350°. Place rolls in a rimmed baking sheet; set aside.
- 2** Stir together melted butter, rosemary and garlic paste in a small bowl. Brush rolls with butter mixture; top with Parmigiano Reggiano cheese.
- 3** Bake rolls for 4 to 6 minutes or until warm.