

Cheesy Garlic Bread Poppers

Chef Linsey - Aldi Test Kitchen
www.aldi.com

7 sticks string cheese
1 package (7.5 ounce)
buttermilk biscuits
3 tablespoons unsalted
butter
1 1/2 teaspoons garlic
powder
3/4 teaspoon salt
1 cup organic marinara
pasta sauce

Preheat the oven to 400 degrees.

Cut each cheese stick into six equal pieces.

Separate the biscuits. Cut each biscuit into four pieces.

Wrap the biscuit dough around the string cheese, making sure to pinch the seams thoroughly to close. Place on a baking sheet two inches apart.

Bake for 5 to 7 minutes until lightly golden brown.

For the garlic butter; In a pan, melt the butter. Stir in the garlic powder and salt. Brush over the poppers immediately after removing from the oven.

Serve with warm marinara sauce on the side.

Per Serving (excluding unknown items): 879 Calories; 77g Fat (74.2% calories from fat); 50g Protein; 10g Carbohydrate; trace Dietary Fiber; 198mg Cholesterol; 3075mg Sodium. Exchanges: 0 Grain(Starch); 7 Lean Meat; 11 Fat; 1/2 Other Carbohydrates.