

Chive Butter Rolls

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12 bakery potato dinner rolls

15 to 20 (2 tablespoons)

fresh chives, rinsed

1 1/2 tablespoons reduced-fat sour cream

2 tablespoons butter

Preheat the oven to 350 degrees.

Arrange the rolls on a baking sheet.

Chop the chives finely. Place in a microwave-safe bowl with the sour cream and butter.

Microwave on high for 20 to 30 seconds or until the butter melts. Stir the mixture and spoon over the rolls.

Bake for 10 to 15 minutes or until golden and heated.

Per Serving (excluding unknown items): 217 Calories; 23g Fat (93.6% calories from fat); 2g Protein; 2g Carbohydrate; 1g Dietary Fiber; 62mg Cholesterol; 236mg Sodium. Exchanges: 1/2 Vegetable; 4 1/2 Fat.