

**Misc.**

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## **Green Onion Rolls**

Jane Kroeger - Key Largo, FL

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**2 bunches green onions, sliced**

**1 tablespoon butter**

**1 loaf (1 pound) frozen bread dough, thawed**

**1/2 cup part-skim mozzarella cheese, shredded**

**1/3 cup Parmesan cheese, grated**

**1/2 teaspoon pepper**

**3/4 teaspoon garlic salt (optional)**

Preheat oven to 375 degrees.

In a small skillet, saute' the onions in butter.

Roll the dough into a 12x8-inch rectangle.

Spread with the onion mixture. Sprinkle with the cheeses, pepper and garlic salt, if desired.

Roll up jelly-roll style, starting with the long side. Pinch the seams to seal.

Cut into twelve slices. Place each slice in a greased muffin cup. Cover and let rise in a warm place until doubled, about 12 minutes.

Bake for 18 to 20 minutes or until golden brown.

Cool for 5 minutes before removing to a wire rack.

Serve warm.

Yield: 1 dozen rolls

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Per Serving (excluding unknown items): 1505 Calories; 38g Fat (23.3% calories from fat); 57g Protein; 222g Carbohydrate; 19g Dietary Fiber; 52mg Cholesterol; 3156mg Sodium. Exchanges: 2 Grain(Starch); 1 1/2 Lean Meat; 1/2 Vegetable; 3 1/2 Fat.