

Herbed Pinwheel Rolls



PREPARATION TIME
10 minutes



COOKING TIME
10 minutes



PERFECT PARTNER
spaghetti marinara



No crescent roll dough on hand? There's no need to run to the store if you have refrigerated breadstick dough. Form breadstick dough into 2 rectangles and proceed as recipe directs.

SHOPPING LIST

- crescent roll dough
- lemon

ON HAND

- butter
- dried parsley
- dried oregano
- dried basil

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INGREDIENTS

- 1 (8-ounce) package refrigerator crescent rolls
- 3 tablespoons butter, melted
- 1/2 teaspoon lemon juice
- 2 teaspoons dried parsley
- 1/4 teaspoon dried oregano
- 1 teaspoon dried basil

MAKES **12** ROLLS

COOKIN' *Express*

- To quickly cut the rolls without mashing or tearing, use a serrated knife. Dip the knife in cold water between slices.

Make Ahead

You can prepare the pinwheel rolls for baking up to 2 hours ahead. Cover with plastic wrap and refrigerate until ready to bake.

♦ VARIATION

For cheese-flavored rolls, sprinkle 2 tablespoons grated Parmesan cheese over the dough in step 3.

- 1** Preheat oven to 375°F. Unroll crescent roll dough. Separate into 2 rectangles.



- 2** Brush each rectangle with melted butter. Sprinkle with lemon juice.

- 3** Mix parsley, oregano and basil in a small bowl. Sprinkle herb mixture over each piece of dough. Roll up short edge of each rectangle.



- 4** Slice each dough log into 6 pinwheels. Arrange rolls on an ungreased baking sheet. Brush tops with remaining butter. Bake until rolls are golden brown, about 10 minutes.