



HERBED BISCUIT BAKE

June 10

National Herbs and Spices Day

INGREDIENTS

- (1) 10 Count Can of Buttermilk Biscuits (each biscuit at least 28 grams, enriched)
- 4 Tablespoons Melted Butter
- 1½ Teaspoons Dried Parsley
- 1½ Teaspoons Dried Dill Weed
- ¼ Teaspoon Dried Onion Flakes

DIRECTIONS

1. In a medium bowl, blend melted butter with the dried parsley, dill weed, and onion flakes.
2. Cut buttermilk biscuits into quarters. Roll each biscuit quarter in herb butter. Place in 8 inch cake pan, with pieces touching. Pour remaining butter over biscuits.
3. Bake in a 425° oven for 12 minutes. Serve warm.

MEAL PATTERN CONTRIBUTION

 Grain

MEAL TYPE

 Breakfast

YIELD

40 Biscuits Bites

PORTION SIZES

Toddler	Preschool	School Age	Adult
2 Biscuit Bites	2 Biscuit Bites	4 Biscuit Bites	8 Biscuit Bites