

Parmesan Chive Biscuits

Rating: ★★★★★

Makes: 12 servings

Ingredients

- 2 cups** biscuit mix
- 2/3 cup** milk (2% or fat-free)
- 1/4 cup** butter (melted)
- 3/4 cup** Parmesan cheese (freshly grated)
- 1/2 cup** chives (finely chopped, fresh)

Directions

1. Combine all ingredients in a large bowl.
2. Stir together to mix well. Do not over mix.
3. Turn out onto a floured board. Roll to a 1-inch thick square.
4. Cut into 12 squares. Bake on a cookie sheet, spaced slightly apart, in a 400° F oven for 12 to 15 minutes.

Nutrition Information

Key Nutrients	Amount	% Daily Value
Total Calories	150	
Total Fat	9 g	14%
Protein	4 g	
Carbohydrates	14 g	5%
Dietary Fiber	0 g	0%
Saturated Fat	4.5 g	23%
Sodium	340 mg	14%