

Loaded Cheese Herb Biscuits

Ingredients:

- Cooking spray
- 4 ounces fresh grated parmesan cheese
- 4 ounces fresh grated Romano cheese
- 1 cup mayonnaise
- 2 teaspoons fresh minced basil
- 2 teaspoons fresh minced oregano
- 1 bunch green onion, chopped
- 1 clove garlic
- 1 (12-ounce) can refrigerated biscuit dough



Directions

1. Preheat oven to 375°F. Spray baking sheet with cooking spray.
2. Combine cheeses, mayonnaise, basil, oregano, green onion, and garlic in a medium bowl.
3. Divide each biscuit into 3 equal pieces. Place biscuits in an even layer on prepared baking sheet. Top each with about 1 tablespoon of the cheese mixture.
4. Bake 10 minutes or until golden brown. Serve warm.

Makes 30 servings

To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.