

Buttery Garlic Knots with Parmesan and Parsley

emerging from the oven-warm, buttery, and infused with herbs. These



OVEN
400°F

TIME
15 min

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INGREDIENTS

- 1 pound pizza dough (homemade or store-bought)
- 1 tablespoon unsalted butter, melted
- 2 tablespoons olive oil
- 1 teaspoon garlic powder
- ... teaspoon salt
- $\frac{1}{2}$ cup grated Parmesan cheese
- 1 tablespoon fresh parsley, chopped

DIRECTIONS

- 1.** Preheat the Oven: Preheat your oven to 400°F (200°C).
- 2.** Line a baking sheet with parchment paper or lightly grease it.
- 3.** Roll and Cut the Dough: On a lightly floured surface, roll the pizza dough into a rectangle about $\frac{1}{8}$ inch thick.
- 4.** Slice into 1-inch wide strips using a sharp knife or pizza cutter.
- 5.** Shape the Knots: Take each strip and tie it into a simple knot, tucking the ends underneath.
- 6.** Place knots evenly spaced on the prepared baking sheet.
- 7.** Make the Garlic Butter: In a small bowl, mix: Melted butter
- 8.** Olive oil
- 9.** Garlic powder
- 10.** Salt
- 11.** Brush and Top: Brush each knot generously with the garlic butter mixture.
- 12.** Sprinkle with : Parmesan cheese and chopped parsley.
- 13.** Bake: Bake in the preheated oven for 12-15 minutes, or until golden brown and slightly puffed.
- 14.** Cool and Serve: Let cool for 2-3 minutes before serving warm.
- 15.** Serve with marinara, pesto, or enjoy plain.

TIPS FOR SUCCESS

Let dough rest at room temp before rolling-this makes it easier to work with.
Add a sprinkle of Italian seasoning or red pepper flakes for extra flavor.

For extra cheesy knots, add mozzarella inside each strip before tying.

Serve as part of an appetizer board with This Crockpot Nacho Dip or Dorito Casserole.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/buttery-garlic-knots-with-parmesan-and-parsley/>