



## Easy Asiago-Olive Rolls

READY IN



25 min.

SERVINGS



10

CALORIES



126 kcal

### Ingredients

- ☐ 0.5 cup asiago cheese grated
- ☐ 1 tablespoon butter melted
- ☐ 1 teaspoon rosemary fresh chopped
- ☐ 0.3 cup olive tapenade refrigerated
- ☐ 13.8 oz classic pizza crust dough refrigerated canned

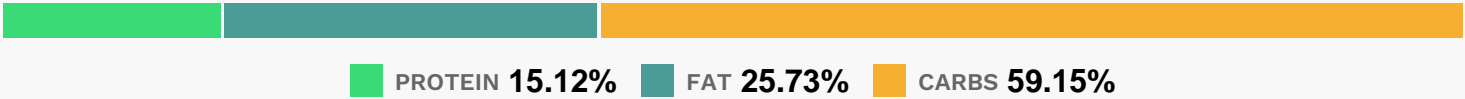
### Equipment

- ☐ oven
- ☐ cake form

# Directions

- ☐ Preheat oven to 45
- ☐ Unroll pizza crust dough.
- ☐ Spread olive tapenade over dough, leaving a 1/4-inch border.
- ☐ Sprinkle with cheese and rosemary. Gently roll up dough, starting at 1 long side.
- ☐ Cut into 10 (1 1/4-inch-thick) slices.
- ☐ Place slices in a lightly greased 9-inch round cake pan.
- ☐ Brush top of dough with melted butter.
- ☐ Bake 15 to 20 minutes or until golden.
- ☐ Serve immediately.

# Nutrition Facts



# Properties

Glycemic Index:7.7, Glycemic Load:0.04, Inflammation Score:-1, Nutrition Score:1.1408695567237%

# Nutrients (% of daily need)

Calories: 125.89kcal (6.29%), Fat: 3.64g (5.6%), Saturated Fat: 1.84g (11.51%), Carbohydrates: 18.83g (6.28%), Net Carbohydrates: 18.24g (6.63%), Sugar: 2.47g (2.74%), Cholesterol: 6.41mg (2.14%), Sodium: 371.96mg (16.17%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 4.81g (9.62%), Iron: 1.1mg (6.1%), Calcium: 59.57mg (5.96%), Phosphorus: 35.04mg (3.5%), Fiber: 0.59g (2.35%), Selenium: 1.14µg (1.63%), Vitamin A: 74.33IU (1.49%), Vitamin B12: 0.06µg (1.04%), Vitamin B2: 0.02mg (1.01%)