



## Pimiento Cheese Rolls

READY IN



75 min.

SERVINGS



100

CALORIES



68 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

## Ingredients

- ☐ 100 servings flour all-purpose
- ☐ 25 oz biscuits frozen southern-style
- ☐ 2 cups pimiento cheese

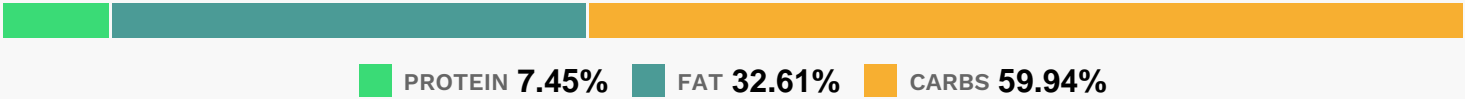
## Equipment

- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ muffin tray

# Directions

- ☐ Arrange biscuits, with sides touching, in 3 rows of 4 biscuits on a lightly floured surface.
- ☐ Let stand 30 to 45 minutes or until biscuits are thawed but cool to the touch.
- ☐ Preheat oven to 37
- ☐ Sprinkle biscuits lightly with flour. Press edges together, and pat to form a 10- x 12-inch rectangle of dough; spread dough with pimienta cheese.
- ☐ Roll up, starting at one long end; cut into 12 (1-inch-thick) slices.
- ☐ Place 1 slice into each muffin cup of a lightly greased 12-cup muffin pan.
- ☐ Bake at 375 for 20 to 25 minutes or until golden.
- ☐ Let cool in pan on a wire rack 5 minutes; remove from pan, and serve immediately.

## Nutrition Facts



## Properties

Glycemic Index:1.4, Glycemic Load:6.32, Inflammation Score:-1, Nutrition Score:1.8860869673283%

## Nutrients (% of daily need)

Calories: 67.79kcal (3.39%), Fat: 2.36g (3.63%), Saturated Fat: 0.62g (3.86%), Carbohydrates: 9.76g (3.25%), Net Carbohydrates: 9.47g (3.44%), Sugar: 0.7g (0.77%), Cholesterol: 2.65mg (0.88%), Sodium: 115.95mg (5.04%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.21g (2.43%), Vitamin B1: 0.09mg (5.94%), Selenium: 3.87µg (5.54%), Folate: 18.69µg (4.67%), Manganese: 0.08mg (3.95%), Phosphorus: 38.58mg (3.86%), Vitamin B2: 0.06mg (3.4%), Vitamin B3: 0.68mg (3.4%), Iron: 0.58mg (3.23%), Calcium: 21.8mg (2.18%), Fiber: 0.29g (1.18%)