



Pimiento Cheese Rolls

READY IN



15 min.

SERVINGS



100

CALORIES



69 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 100 servings flour all-purpose
- ☐ 26.4 oz biscuits frozen
- ☐ 2 cups pimiento cheese

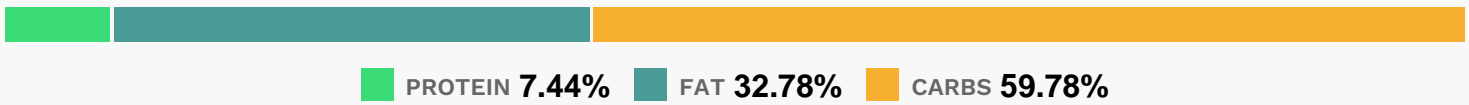
Equipment

- ☐ frying pan
- ☐ oven
- ☐ muffin tray

Directions

- ☐ Arrange frozen 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.
- ☐ Sprinkle thawed biscuits lightly with flour. Press biscuit edges together, and pat to form a 10- x 12-inch rectangle of dough; spread evenly with Pimiento Cheese.
- ☐ Roll up, starting at one long end; cut into 12 (about 1-inch-thick) slices.
- ☐ Place one slice into each of 12 lightly greased 3-inch muffin pan cups.
- ☐ Bake at 375 for 20 to 25 minutes or until golden brown. Cool slightly, and remove from pan.
- ☐ Ham-and-Swiss
- ☐ Rolls: Omit Pimiento Cheese. Stir together 1/4 cup each of softened butter, spicy brown mustard, and finely chopped sweet onion.
- ☐ Spread butter mixture evenly over 12- x 10-inch rectangle of thawed dough; sprinkle evenly with 1 cup each of shredded Swiss cheese and chopped cooked ham. Proceed with recipe as directed.
- ☐ Sausage-and-Cheddar
- ☐ Rolls: Omit Pimiento Cheese.
- ☐ Spread 1/4 cup softened butter evenly over 12- x 10-inch rectangle of thawed dough; sprinkle evenly with 1 cup each of shredded Cheddar cheese and cooked, crumbled sausage. Proceed with recipe as directed.

Nutrition Facts



Properties

Glycemic Index:1.4, Glycemic Load:6.44, Inflammation Score:-1, Nutrition Score:1.926521734699%

Nutrients (% of daily need)

Calories: 69.24kcal (3.46%), Fat: 2.43g (3.73%), Saturated Fat: 0.63g (3.93%), Carbohydrates: 9.95g (3.32%), Net Carbohydrates: 9.66g (3.51%), Sugar: 0.71g (0.79%), Cholesterol: 2.66mg (0.89%), Sodium: 119.69mg (5.2%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.24g (2.48%), Vitamin B1: 0.09mg (6.06%), Selenium: 3.95µg (5.64%), Folate: 18.96µg (4.74%), Phosphorus: 40.28mg (4.03%), Manganese: 0.08mg (4.02%), Vitamin B3: 0.69mg

(3.47%), Vitamin B2: 0.06mg (3.46%), Iron: 0.6mg (3.31%), Calcium: 22mg (2.2%), Fiber: 0.3g (1.2%)