



Parmesan Chive Biscuits

Ingredients:

- 2 cups biscuit mix
- $\frac{2}{3}$ cup 2% or fat-free milk
- $\frac{1}{4}$ cup melted butter
- $\frac{3}{4}$ cup freshly grated parmesan cheese
- $\frac{1}{2}$ cup finely chopped fresh chives

Note: You can use fresh or dried herbs.

Directions:

1. Combine all ingredients in a large bowl.
2. Stir together to mix well. Do not over mix.
3. Turn out onto a floured board. Roll to a 1-inch thick square.
4. Cut into 12 squares. Bake on a cookie sheet, spaced slightly apart, in a 400° F oven for 12 to 15 minutes.

Nutrient Analysis:

Calories 238
Protein 4 g
Carbohydrates 47 g
Total fat 31 g
Cholesterol 0.24 mg
Sodium 9 mg