

Parmesan Chive Biscuits

Ingredients:

2 cups biscuit mix
2/3 cup 2 percent or fat free milk
1/4 cup melted butter
3/4 cup freshly grated parmesan cheese
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 4g
Carbohydrates 47g
Total fat 31g
Cholesterol 0.24mg
Sodium 9mg