

Garlic, Herb, & Cheese Stuffed Crescents

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Recipe from: Lauren's Latest

Here's what you need:

- 1 tube crescent rolls
- 4 string cheese sticks, cut in half
- 2 Tbs. butter, melted
- 1 tsp. Italian seasoning
- 1 clove garlic, minced with a microplane

Preheat oven to 375 degrees and line a baking sheet with parchment. Set aside.

In a small bowl mix the butter, Italian Seasoning, and garlic. Place in microwave and melt; about 20-30 seconds.

Separate the crescent rolls into triangles on the parchment lined baking tray.

Brush the inside with the butter mixture and place a half piece of string cheese on the longest edge.

Roll up by first folding over the edges across the cheese and then rolling just like if you were just making crescent rolls.

Brush the outsides with more herb garlic butter and bake for 10-12 minutes or until golden brown.

Serve immediately out of oven. And I would suggest you make a few batches for dinner :)

Enjoy!

Serves 8 crescents