



Italian Cheese Bombs

1 (16 oz.) tube biscuit dough
6 oz. low moisture mozzarella
(can substitute cheese sticks)
16 slices (about 2 oz.) salami

1-2 Tbsp. olive oil
1/4 cup parmesan cheese
1/4 cup dried Italian seasoning

Preheat oven to 400 degrees.

If package has 8 biscuits, split each biscuit in half to make 16 flat disks.

Divide cheese into 16 equal portions.

Cut each piece of salami into 4 pieces.

One biscuit at a time, add chunk of cheese and 4 pieces of salami on dough and then wrap ends around to create a ball. Be sure to fully seal.

Add olive oil to a shallow cup. Add parmesan and seasoning to another shallow cup.

Once all the balls have formed, dip each ball in the olive oil and then roll the top in the parmesan seasoning mixture. Place on a baking sheet with the parmesan seasoning side up.

Bake in preheated oven until golden brown, about 10-15 minutes. Serve immediately so the cheese is nice and melty.