

## Mummy Garlic Knots



**Preparation time:** 60 min.

**Difficulty:** Easy

### Ingredients (Serves 8)

- **Marinara spaghetti**
  - Rustica tomato sauce 24.7oz 1/2 Jar Pomi Rustica Tomatoes
  - Fresh Parsley Finely Chopped 1 Tablespoon
  - Garlic Powder 1/2 Teaspoon
  - Garlic Pressed 2 Cloves
  - Parmesan Cheese For Garnish
  - Pomi Rustica Tomatoes 12.35oz 1/2 Jar
  - Prepared Pizza Dough 16 ounces
  - Salted Butter 4 Tablespoons

**For this recipe we used:**



## **Preparation**

**Buttery garlic knots, baked in tomato sauce, brushed with garlic butter, and dusted with Parmesan.**

### **INSTRUCTIONS**

1. **Knead the fresh pressed garlic into the prepared pizza dough. If you are using homemade dough, you will need to let the dough rise one hour before shaping the knots.**
2. **Each knot will use 2oz of dough. Divide the dough into 1oz pieces and roll each piece into a coil.**
3. **Melt the butter, and combine it with the garlic powder and parsley. Brush each of the coils with the butter mixture.**
4. **Form an X with two 1oz coils, and cross the ends of the dough over the center twice, creating a knot. Tucking the ends underneath, so they don't come loose as they bake.**
5. **Pour The tomato sauce into a 9x13" pan coating the bottom. You should not be able to see the bottom of the pan.**
6. **Place the prepared garlic knots into the pan filled with tomato sauce.**
7. **Place the halved olives onto the top of each knot to give your mummies eyes.**
8. **Preheat the oven to 350 degrees. Bake the knots until the dough begins to brown.**
9. **Once removed from the oven, brush with the remaining butter mixture, dust with Parmesan. Serve warm.**

*- Kristel of @photoricalfood*