

## Pull-Apart Cheesy Garlic Christmas Tree



**Preparation time:** 0 min  
**Difficulty:** Easy

## Ingredients

- Aged Cheddar Cheese: 200g
- Fresh grated parmesan, plus more for serving: 1/2 cup
- Fresh parsley, finely chopped: 1 tablespoon
- Garlic, minced: 3 cloves
- Large egg, whisked: 1
- Pizza dough, store bought or homemade: 1 lb
- Pomi Marinara Sauce: 7.05 oz
- Salt and pepper: to taste
- Unsalted butter, melted: 1/4 cup

## For this recipe we used:

Marinara Sauce 7.05 oz



## Preparation

### Directions

- Line a baking sheet with parchment paper. Preheat the oven to 425(f) degrees. Cut cheddar cheese into 1-inch cubes & set aside.
- On a floured surface divide pizza dough into 32 evenly sized rounds. Roll each piece of dough to flatten & wrap around a piece of cheese. Pinch the edges to seal tightly. Repeat with remaining rounds.
- Place the stuffed dough seam side down on the prepared baking sheet in the shape of a christmas tree (follow imagery). Freeze for 10 minutes to ensure shape holds.
- Brush generously with egg wash & bake until golden, about 20 minutes.
- As dough bakes prepare the garlic butter. To a saucepan over low heat melt together the butter & garlic. Whisk in parsley & parmesan. Remove from heat.
- Drizzle garlic butter over the baked christmas tree & brush into each nook. Top with additional parmesan cheese & serve with POMI's marinara as the tree topper.