

Garlic Parmesan Bread Bites



4.55 from 11 votes

Prep Time

16 mins

Cook Time

14 mins

Total Time

30 mins

Inspired by Domino's Parmesan Bread Bites, these little nuggets of baked pizza dough are bursting with garlic, butter & parmesan cheese...what's not to love?

Course: Appetizer, Bread

Cuisine: Italian-American

Servings: 24 bread bites



Ingredients

- Half of one 13.8 oz tube refrigerated classic pizza crust (or about 1/2 lb of your favorite pizza dough)
- 3 Tbsp melted butter, divided
- About 1/2 tsp garlic salt, divided
- About 2-3 Tbsp parmesan cheese (I used Parmigiano Reggiano), finely grated
- 1/4 tsp dried parsley
- 1/3 cup marinara or pizza sauce, for dipping

Instructions

1. Preheat oven to 350°F. Unroll the pizza dough and cut into 1 1/2 inch strips. Roll each strip into a log about the diameter of your finger. Cut each log into 1 inch nuggets. Arrange the dough nuggets evenly on a baking sheet lightly sprayed with cooking spray. Brush 1 Tbsp melted butter over the dough nuggets, sprinkle lightly with garlic salt (about 1/4 tsp), and grate a little bit of parmesan cheese over top (about 1 Tbsp).
2. Bake for about 14 minutes, rotating pan halfway through cooking time, until lightly golden brown (do not over bake or the dough will get very tough).
3. Mix the remaining 1/4 tsp garlic salt and 1/4 tsp parsley with the remaining 2 Tbsp melted butter. Brush the butter mixture liberally over the bread bites. Scoot the pieces together on the pan and grate more parmesan cheese over top (about 1-2 Tbsp). Transfer to a platter and serve with marinara or pizza sauce for dipping.

Recipe Notes

This recipe can very easily be doubled to use the entire pizza crust. I only made a half batch because there are only two of us, and also I made & ate a LOT of these while testing the recipe. As much as I would love to eat my weight in buttery bread bites - my waistline would not love it.



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