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▶▶▶ June 2015 ◀◀◀

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Grilled Herbed Stuffed Bread

- 1 Oz fat-free cream cheese, softened
 - 1/4 Tsp Italian seasoning
 - Dash garlic salt
 - 2 Crusty dinner rolls (4 inches long), cut in half crosswise
- 1) Heat gas or charcoal grill for indirect heat as directed by manufacturer. Cut 2 (12x8-inch) sheets of heavy-duty foil.
 - 2) In small bowl, mix cream cheese, Italian seasoning and garlic salt. Spread on cut sides of rolls. Place each roll on center of foil sheet. Bring up 2 sides of foil over roll so edges meet. Seal edges, making tight 1/2-inch fold; fold again, allowing space for heat circulation and expansion. Fold other sides to seal.
 - 3) Place packets on grill for indirect cooking. Cover grill; cook over medium heat 7 to 10 minutes or until rolls are thoroughly heated.

Makes 2 Servings

