Pacific Islands & Oceania
SOUTHLAND CHEESE ROLLS



INGREDIENTS

- 24 Slices Brioche Bread (enriched or whole grain-rich; at least 28 grams each)
- 3 Cups Evaporated Milk (two 12-ounce cans)
- 6 Cups Cheddar Cheese (shredded; 1½ pounds)
- 2 Packets (1 ounce each) Dry Onion Soup Mix
- 4 Cloves Garlic (minced)
- ¼ Cup Fresh Chives (chopped)

DIRECTIONS

1. Preheat oven to 350°.
2. In a medium pot over medium-high heat, combine the evaporated milk, cheese (reserve ½ cup for topping), onion soup mix and garlic. Stir until melted together and the mixture just begins to bubble. Remove from heat and let cool slightly.
3. Line two 9-inch round cake pans with parchment paper and set aside.
4. Spread a thick layer of cheese mixture (about ¼ cup) on one side of a slice. Roll into a scroll and place in a cake pan, roll-side up.
5. Repeat with remaining bread and cheese mixture, about 12 rolls per pan, leaving a few gaps so the bread crisps when baked.
6. Sprinkle with reserved cheese and bake for 20 minutes until toasty and golden.
7. Garnish with chopped chives. Serve hot.

MEAL PATTERN CONTRIBUTION

Grain
Meat/Meat Alternate

MEAL TYPE

Lunch/Supper

YIELD

24 Rolls

PORTION SIZES

Toddler:	1 Roll
Preschool:	1½ Rolls
School Age:	2 Rolls
Adult:	2 Rolls