



## TAJIN-SPICED CHEESY BREAD TWISTS

Spice up lunchtime with these Tajin-Spiced cheesy bread twists. This spiral shaped roll is packed with bold flavors of garlic, tajin, and cheese coming together for a mouth-watering creation that students will love. Served with your choice of dipping sauce and some fresh cilantro, these baked spirals of goodness are certain to excite students even after that recess slump.

**Yield: 2 Bread Twists**

### INGREDIENTS

1 Unit	<b>RICH'S</b> NO PROOF 51% WHOLE GRAIN MINI SUBMARINE DOUGH (#22260)
1 oz	Shredded Cheese (check notes)
1/4 tsp.	Tajin Seasoning
1 oz	Butter or Garlic Flavored Spray (butterbuds)
1/4 tsp.	Garlic powder
1 Pinch	Fresh Cilantro (optional)
2 oz	Dipping Sauce of Your Choice (optional)

### DIRECTIONS

- 1 Store No Proof Roll Dough at 0°F to -10°F.
- 2 Remove No Proof Roll Dough cluster from freezer and place on a parchment lined sheet pan sprayed with pan release spray. Keep dough covered with pan sprayed parchment paper or oiled plastic wrap throughout the building process to avoid dough drying out.
- 3 Allow dough to thaw for about 10-15 minutes (for best results, dough should be very cold when initially handling). Then use a dough cutter/bench scraper or sharp serrated knife to separate the dough cluster into individual pieces.
- 4 Cut each dough portion in half horizontally to make two even rope shaped pieces approximately 6" long.
- 5 Hold one end of the dough rope with your non-dominant hand so it doesn't move. Using your dominant hand, gently rotate the free end of the dough in one direction (clockwise or counterclockwise). The dough will begin to spiral naturally along its length. Continue twisting until you have about 3-4 full twists along the 6-inch rope.
- 6 Pick up the twisted rope carefully, keeping the spiral shape intact, and place twists about 1/2" apart from each other onto a prepared baking sheet. If needed, lightly press down the



cheese spreading it evenly across the dough.

- 8 Re-cover bread twist doughs to keep moist until baking.
- 9 Allow the covered tray(s) of bread twist dough to rest at room temperature for about 2 hours, or until fully thawed.
- 10 Bake until the cheese is melted, the bread twists are golden brown, and internal temp reaches 200°. Bake in a Conventional Oven at 375° for 8-10 minutes or a Convection Oven at 325° for 10-14 minutes.
- 11 Immediately after baking, sprinkle Tajín seasoning over the top of the bread twists while hot.
- 12 Bread twists may be held in a warmer at 145° until service or cooled and served at room temperature.
- 13 Optional: Garnish with fresh chopped cilantro before serving and offer a dipping sauce to complete your meal.
- 14 **\*\*Note:** Choose one type of cheese: Mozzarella for a mild & melty twist, Pepper Jack for a creamy & spicy twist, or Cheddar for a rich & sharp twist.

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#### **CHEF NOTES**

Each pair of bread twists provides 2.0 oz. eq. grain and 1.0 M/MA for USDA Child Nutrition Food Based Breakfast or Lunch Menus.

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