



## Garlic Knots

Serves:	Prep Time:	Cooking Time:	Calories:	Skill Level:
12 Knots	15 MIN	15 MIN		

Garlic knots are soft, fluffy bread knots brushed with a rich garlic butter and finished with fresh herbs. They are a popular appetizer often served with pizza or pasta and are loved for their buttery texture and bold garlic flavor. This homemade garlic knots recipe is simple to prepare and delivers bakery-style results right from your kitchen. Whether you're hosting a gathering or making a family dinner, these garlic knots are always a hit.

### Ingredients

- 1 pound pizza dough (store-bought or homemade)
- 3-4 garlic cloves, minced
- 4 tablespoons unsalted butter (melted)
- 1 tablespoon olive oil
- 2 tablespoons fresh parsley, chopped
- ¼ teaspoon salt

### Recipe Summary

- Prep Time: 15 minutes
- Cook Time: 15 minutes

- Total Time: 30 minutes
- Servings: 12 knots
- Course: Appetizer / Side
- Cuisine: Italian-inspired

## Cooking Method

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### Instructions

1. Preheat oven to **400°F (200°C)**.
2. Divide the pizza dough into small pieces.
3. Roll each piece into a rope and tie into a knot.
4. Place knots on a baking sheet lined with parchment paper.
5. Bake for **12-15 minutes** until golden brown.
6. In a bowl, mix melted butter, garlic, olive oil, parsley, and salt.
7. Brush the garlic butter over the warm knots.
8. Serve immediately.

### Cooking Tips

- Use fresh garlic for the best flavor
- Don't overcrowd the baking tray
- Brush garlic butter while knots are still warm

## Variations

- Add parmesan cheese for cheesy garlic knots
- Sprinkle chili flakes for a spicy version
- Use whole wheat dough for a healthier option

## What to Serve with Garlic Knots

- Pizza
- Pasta dishes
- Marinara sauce for dipping
- Soups and salads

## Storage

**Store in an airtight container for up to 2 days.**

## Reheating

Reheat in the oven at 350°F (175°C) for 5–7 minutes.

## Frequently Asked Questions

**Can I use store-bought dough?**

**Yes, pizza dough works perfectly.**

**Can I freeze garlic knots?**

**Yes, freeze after baking and reheat before serving.**

**Can I make them ahead of time?**

**Yes, shape the knots and refrigerate before baking.**

### Recipe Author

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