

## Cheesy Monkey Bread

### Ingredients

2 cans of jumbo refrigerated biscuits  
4 cloves garlic, minced  
5 tbsp butter, melted  
1 shallot, finely chopped  
¼ tsp red pepper flakes  
1 cup Monterey jack  
1 cup mozzarella  
1 cup parmesan  
2 tbsp parsley, finely chopped  
Marinara, for serving

### Method

Set the EGG for indirect cooking with the convEGGtor to 400°F/204°C.

Mix together butter, garlic, shallot, and red pepper flakes.

Grease a Big Green Egg round drip pan. Cut the biscuits into fourths. Layer half the biscuits in the outer circular area until the circle is closed, leaving the center area open. Drizzle with half the butter mixture. Then sprinkle ½ cup of the Monterey jack, ½ cup of the mozzarella cheese, and ½ cup of the parmesan on top.

Make a top layer with the rest of the cut-up biscuits. Drizzle with the rest of the butter mixture. Then sprinkle ½ cup of the Monterey jack, ½ cup of the mozzarella cheese, and ½ cup of the parmesan on top. Top with parsley.

Bake 25 minutes or until the top is gold brown. Serve with marinara.

