

Italian Breadsticks

$\frac{1}{2}$ cup shredded mozzarella or Italian cheese
Italian seasoning
1 can (11 oz) refrigerated breadstick dough
1 egg
1 Tbsp. water

Preheat oven to 375. Spray baking sheet with cooking spray. Unroll dough; separate breadsticks. Cut each strip in half crosswise. On a lightly floured surface, with floured fingertips, twist the 2 halves together. Put breadsticks on the baking sheet and press down on the ends to prevent unraveling. Beat egg with water.

Lightly brush tops of breadsticks with egg mixture. Sprinkle with cheese and Italian seasoning.

Bake until golden brown, about 15 minutes. Serve warm.



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