

CHEESE AND ROSEMARY BREADSTICKS

Source: Everyday Italian by Giada DeLaurentiis

Prepared by: Laura Lutz, April 2016

- 1/3 cup grated Gruyere cheese or other Swiss cheese
- 1/4 cup grated Parmesan cheese
- 1 teaspoon chopped fresh rosemary
- 1 (11-ounce) container refrigerated bread-stick dough (such as Pillsbury)
- 1 tablespoon olive oil
- 1 teaspoon sea salt

Preheat the oven to 350 degrees. Line 2 large heavy baking sheets with parchment paper.

Chop the Gruyere cheese, Parmesan cheese and rosemary together to mince and blend. Set the cheese mixture aside.

Separate the dough rectangles. Using a large, sharp knife, cut each dough rectangle in half lengthwise to form 2 thin strips from each rectangle. Lightly brush the oil over the dough strips. Working with one dough strip at a time, coat each strip with the cheese mixture, then roll each dough strip between your palms and the work surface into an 8-inch-long-strip. Transfer the dough strips to the prepared baking sheets and sprinkle with the salt. (The bread sticks can be prepared up to this point 4 hours ahead. Cover tightly with plastic wrap and refrigerate. Remove the plastic before baking).

Bake until the bread sticks are golden brown, about 15 minutes. Transfer warm bread sticks to a basket and serve.

Cook's Notes:

