

# Parmesan Breadsticks



PREPARATION TIME  
**25 minutes**



COOKING TIME  
**10 minutes**



PERFECT PARTNER  
**BBQ spare ribs**



Extra breadsticks will make delicious croutons. Simply slice sticks into  $\frac{1}{2}$ -inch pieces and place on a baking sheet. Toast them at 300°F until crisp. Store in an airtight container until ready to use.

## SHOPPING LIST

- crescent rolls
- french-fried onions
- Parmesan cheese

## ON HAND

- butter • garlic powder • flour
- parsley • onion powder • eggs

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## INGREDIENTS

- 1 (8-count) can crescent rolls
- 1 teaspoon all-purpose flour
- 1/2 teaspoon garlic powder
- 1/2 teaspoon dried parsley
- 1/4 teaspoon onion powder
- 2 eggs, beaten
- 1/4 cup grated Parmesan cheese
- 2 tablespoons butter or margarine, melted
- 1 (7-ounce) can french-fried onions, finely chopped

SERVES **6**

**COOK'IN**  
*Express*

- Want to avoid messy hands when handling the breadsticks? Use tongs to dip the breadsticks in the egg mixture in step 3.

## Make Ahead

Prepare the herb dip in step 2 up to 4 hours ahead. Refrigerate until ready to use.

## VARIATION

Omit the cheese coating and make a sweet snack. Dip breadsticks in melted butter; then roll in cinnamon-sugar.

**1** Preheat oven to 375°F. Lightly coat 2 baking sheets with cooking spray. Unroll crescent dough on a lightly floured surface; separate at perforations. Cut into 16 strips.



**2** Mix flour, garlic powder, parsley and onion powder in a shallow bowl. Add eggs, Parmesan and butter; stir.

**3** Dip each dough strip in egg mixture, then roll in french-fried onions.



**4** Twist and arrange breadsticks on prepared baking sheets. Bake for 10 minutes or until lightly browned.