



Cheddar-Herb Twists

Prep: 20 minutes

Bake: 15 minutes • Serves: 12

- Essential Everyday cooking spray
- 1 County Market large egg
- 1 tablespoon water
- ½ teaspoon McCormick® garlic salt
- 1 cup Dutch Farms® finely shredded sharp Cheddar cheese (4 ounces)
- 1 tablespoon finely chopped fresh rosemary leaves
- 1 tablespoon finely chopped fresh thyme leaves
- 4 teaspoons McCormick® sesame seed
- 1 package (11 ounces) refrigerated breadstick dough

- 1.** Preheat oven to 350°; spray cookie sheet with cooking spray. In pie plate or shallow dish, whisk egg; add water and garlic salt, and stir until well combined. In separate pie plate or shallow dish, combine cheese, rosemary, thyme and sesame seed.
- 2.** Unroll dough and separate into 12 breadsticks. Working with 1 breadstick at a time, slightly stretch breadstick then dip in egg mixture, then in cheese mixture to coat. Twist breadstick several times and place on prepared cookie sheet; firmly press down ends of breadstick. Repeat with remaining breadsticks, placing 1 inch apart on cookie sheet.
- 3.** Bake twists 15 to 17 minutes or until golden brown. Serve warm.

*Approximate nutritional values per serving:
122 Calories, 5g Fat (2g Saturated), 23mg Cholesterol,
301mg Sodium, 13g Carbohydrates, 0g Fiber, 5g Protein*