

Homemade Cheesy Garlic Breadsticks (Better Than Takeout!)

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OVEN
425°F

TIME
15 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 pizza dough (store-bought or homemade)
- 3 tbsp unsalted butter, melted
- 3 cloves garlic, minced
- 1 cup shredded mozzarella cheese
- $\frac{1}{2}$ cup grated Parmesan cheese
- 1 tbsp chopped fresh parsley
- 1 tsp dried oregano
- $\frac{1}{2}$ tsp garlic powder
- $\frac{1}{2}$ tsp salt

DIRECTIONS

- 1.** Preheat Your Oven: Preheat your oven to 425°F (220°C). Line a baking sheet with parchment paper or lightly grease it.
- 2.** Roll Out the Dough: On a lightly floured surface, roll out the pizza dough into a rectangle-aim for about 1/4-inch thickness. Transfer it to your prepared baking sheet.
- 3.** Make the Garlic Butter: Mix your melted butter with the minced garlic. Brush generously over the surface of the dough.
- 4.** ? Tip: Be sure to get all the way to the edges-you want that flavor in every bite.
- 5.** Add the Cheese and Seasoning: Sprinkle the mozzarella and Parmesan evenly across the dough. Follow with the chopped parsley, oregano, garlic powder, and salt.
- 6.** This layering makes every bite gooey, herby, and savory.
- 7.** Bake It!: Bake for 12-15 minutes, or until the cheese is bubbly and golden and the dough is fully cooked underneath.
- 8.** Let cool for 3-5 minutes before slicing into strips. Serve warm!

TIPS FOR SUCCESS

Use room-temp dough - It stretches easier and bakes more evenly.

Don't skip the Parmesan - It adds a salty, nutty depth that complements the mozzarella perfectly.

For a crispier edge - Place a second baking sheet underneath to help the bottom cook evenly.

Make it spicy - Sprinkle with crushed red pepper flakes before baking.

