

Cheesy Taco Breadsticks: Easy & Fun Baked Snack

ultimate convenience and deliciousness



OVEN
425°F

TIME
3-5 min

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INGREDIENTS

- 1 small onion, diced
- 1 tablespoon garlic, minced
- 1 lb ground beef (455 g)
- 2 tablespoons taco seasoning
- 1 lb pizza dough (455 g), pre-made or homemade, rolled out into a rectangle
- 1 cup Mexican cheese blend (100 g), shredded (plus extra for topping)
- 1 tablespoon olive oil
- Salsa, for dipping (optional)
- Guacamole, for dipping (optional)

DIRECTIONS

1. Let's get these delicious : Cheesy Taco Breadsticks baked!
2. Prepare : Taco Filling: In a large skillet, sauté the diced 1 small onion and minced 1 tablespoon garlic over medium heat until they become transparent and softened, about 3-5 minutes. Add the 1 lb ground beef and 2 tablespoons taco seasoning to the skillet. Cook, breaking up the beef with a wooden spoon, until it's browned and cooked through, about 5-7 minutes. Drain any excess grease thoroughly. Remove from heat and set the cooked taco beef mixture aside.
3. Preheat : Oven & Prep Dough: Preheat your oven to 425°F (220°C). Lightly flour a clean work surface. Roll out the 1 lb pizza dough into a large rectangle (approximately 10x15 inches).
4. Fill & : Form Breadsticks: Using a sharp knife or pizza cutter, cut the pizza dough rectangle lengthwise into 5 even strips. Place spoonfuls of the cooked beef mixture into the middle of each strip, followed by a sprinkle of about 1/4 cup of the shredded Mexican cheese blend onto each. Carefully fold one side of the dough over the filling to meet the other side, then firmly pinch the edges together along the entire length of the strip to seal the filling inside. Ensure to close off the ends of the breadsticks as well, forming a sealed log.
5. Brush & : Bake (Initial): Lightly brush each breadstick with 1 tablespoon of olive oil. Carefully transfer the prepared breadsticks to a baking sheet. Bake in the preheated oven for 10 minutes.
6. Add : More Cheese & Final Bake: Remove the baking sheet from the oven. Carefully top each breadstick

with a bit more shredded Mexican cheese blend. Return to the oven and bake for another 5 minutes, or until the cheese is melted and golden brown, and the breadsticks are cooked through and lightly crisped.

7. **Serve:** Remove from the oven. Let the breadsticks cool for just a minute or two before slicing them into smaller, individual portions if desired. Serve warm with salsa and guacamole for dipping.

SWAPS & NOTES

Ground Beef: Lean ground beef works best to avoid excess grease.

Ground turkey or a mix of ground beef and pork can also be used.

Pizza Dough: Refrigerated pre-made pizza dough is super convenient for this recipe.

You can also use a homemade dough if you prefer.

TIPS FOR SUCCESS

Drain Beef Well: This is crucial for preventing soggy breadsticks.

Seal Dough Tightly: Ensure the dough is pinched firmly around the filling to prevent cheese from leaking out during baking.

Don't Overfill: While tempting, too much filling can make the breadsticks difficult to seal and may cause them to burst.

Hot Oven: Baking at 425°F ensures the pizza dough cooks quickly and gets a nice golden crust.

