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Savory Gluten-Free Breadsticks

Servings: N/A
Preparation Time: N/A
Cooking Time: 10-15 minutes

by Silly Zak's

----- Gluten-Free Ingredients -----

- Silly Zak's Gluten-Free Pie Crusts
- Flour (for rolling)
- **Optional:**
- Dried Herbs
- Spices
- Grated Cheeses
- Salt
- Pepper
- Sesame Seeds

DIRECTIONS

1. Defrost the pie crust as instructed on the package.
2. Preheat the oven to 425°.
3. On a lightly floured surface, gather the dough and roll it out to about 1/8" thickness. Cut the rolled dough into 1/2" strips. A pizza cutter makes this job a cinch, but a sharp knife will work just as well.
4. If you want to get fancy, you can twist the dough to make spiral-shaped breadsticks, but this is **optional**.
5. Transfer to a greased baking sheet or one that has been lined with parchment paper, placing the breadsticks about 1/2" apart.
6. Add toppings of your choice.
7. Bake for 10 to 15 minutes, watching so that the breadsticks don't get too crisp. They should be light golden brown.
8. Remove from the oven and serve warm.



Do you have a wonderful gluten-free recipe that you'd like to share? We would love for you to upload it for all our silly friends! sillyzaks.com/share