

ITALIAN BREADSTICK SALAD

By: Simply Creative Chef Rob Scott

Ingredients:

Yields 12 servings

3 tablespoons olive oil
20 sesame breadsticks – broken in half
1 teaspoon kosher salt
1 large ripe tomato, cut into 1-inch cubes
1 English cucumber, unpeeled, seeded and cut ½ inch thick
1 red bell pepper seeded and cut into 1-inch cubes
1 yellow bell pepper seeded and cut into 1-inch cubes
½ red onion, cut in half and thinly sliced
20 large basil leaves, coarsely chopped
3 tablespoons capers, drained
1-pound spring mix

Directions:

- Toss the breadsticks in olive oil and sprinkle with kosher salt
- Place in a skillet and get them crisp and toasted – set aside
- In a large bowl, mix tomatoes, cucumbers, peppers, onion, basil, capers, and spring mix
- Add the breadsticks and toss

Vinaigrette for Breadstick Salad:

Ingredients:

1 teaspoon finely minced garlic
½ teaspoon Dijon mustard
3 tablespoons champagne vinegar
½ cup olive oil
¼ teaspoon kosher salt
Freshly ground pepper

Directions:

- Whisk together above ingredients and toss with Italian Breadstick Salad
- Season salad with salt and pepper
- Serve right away or allow salad to sit up to ½ hour to let the flavors blend together