

Copycat Olive Garden Breadsticks

Active Time	Total Time	Yield
20 Mins	1 Hour	Serves 12 (serving size: 2 breadsticks)

By **NICOLE MCLAUGHLIN**

WELL DONE

The secret to your favorite soup, salad, and breadsticks combo is yours for the taking—and enjoying at home, anytime you want.

Ingredients

- 1 (25-oz.) pkg. Parkerhouse Roll Dough (such as Bridgford), thawed
- 6 tablespoons (3 oz.) unsalted butter, melted
- 1 1/2 teaspoons garlic salt

How to Make It

- Step 1** Roll each dough piece into an 8-inch stick, and place on baking sheets lined with parchment paper. Brush sticks with about half of the melted butter; let rise in a warm place (80° to 85°F), free from drafts, for 30 minutes.
- Step 2** Preheat oven to 375°F. Bake breadsticks in preheated oven 10 minutes, rotating pan halfway through. The breadsticks should only be lightly golden. Brush with remaining melted butter, and sprinkle with garlic salt. Serve warm.