kitchen gardens

Herbal Blend Easy Breadsticks

1 package ready-made refrigerated breadsticks

1/4 cup olive oil for brushing

1 bunch coarsely chopped fresh thyme

1 bunch coarsely chopped fresh parsley

Coarsely ground salt

Preheat oven according to package directions. Separate dough into strips and brush with olive oil. Heap a handful of thyme and parsley onto each breadstick. Twist the breadstick dough around the filling and place on a backing sheet. Drizzle with additional olive oil and sprinkle with coarse salt. Bake as directed on breadstick package.