

## Cheesy Taco Breadsticks



### Ingredients:



- 1 pound ground sirloin
- 1 packet taco seasoning
- 1 tube (13.8 ounces) refrigerated pizza dough
- 1/2 block [Hiland Dairy Colby Jack Cheese](#), cut into sticks
- 2 tablespoons [Hiland Dairy Butter](#), melted
- 1/2 teaspoon garlic salt
- 1/2 teaspoon dried parsley

- [Hiland Dairy Sour Cream](#), for dipping
- Salsa, for dipping

## Directions:

Preheat oven to 425 F.

Lightly coat a large baking sheet with nonstick cooking spray.

In a large skillet, cook the ground sirloin, breaking it up into small pieces with a wooden spoon until completely browned and crumbled. Drain excess fat.

Mix in the taco seasoning without water and stir until fully coated. Let cool.



Slice cheese into sticks, equal in size.



Roll out the pizza dough flat.

Cut in half lengthwise, then make 3 cuts up and down, creating a total of 8 small rectangles.



Spoon 1 to 2 tablespoons of the taco meat into the center of each pizza dough rectangle, top each with a cheese stick and then carefully roll up and seal the dough to create breadsticks.



Combine the melted butter, garlic salt and parsley in a small bowl and brush it on the tops of the cheesy taco sticks.



Bake 10 to 12 minutes, or until golden brown on top.

Serve with salsa and sour cream for dipping.