

# 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