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