



CHEESY TACO STICKS

Prep Time: 10 minutes

Cook Time: 12 minutes

Total Time: 22 minutes

Yield: 10

INGREDIENTS

- 1 lb. ground turkey
- 1 packet taco seasoning mix
- 1 tube Pillsbury Pizza Dough
- 5 cheese sticks, colby jack
- 4 tbsp butter, melted
- 1 tsp garlic powder

- 1 tsp dried parsley

DIRECTIONS

1. Preheat oven to 425 degrees F.
2. Lightly coat a large baking sheet with non-stick spray and set aside.
3. Cook the ground turkey in a skillet, breaking up with a wooden spoon until fully browned. Drain any fat and return skillet to stove top. Mix in the taco seasoning. Remove from heat and let cool.
4. Spread the pizza dough out until it's flat and cut in half lengthwise and then 4 cuts up and down, creating a total of 10 small rectangles. Place about a tablespoon or more of the taco meat in the center of each pizza dough, top with half a cheese stick and then carefully roll up the pizza stick, making sure to pinch all seams closed.
5. Combine the melted butter, garlic powder and parsley in a small bowl and brush it on the tops of the cheesy taco sticks. Bake for 10 to 12 minutes or until golden brown on top. Serve hot with your favorite taco toppings!