**Taco Stuffed Breadsticks**

  Adapted from www.oldelpaso.com

1 can (15 ounce) Loma Linda Taco Filling Pouch

1 small onion, minced

12 ounces prepared pizza dough

1 ½ cups shredded cheddar cheese

½ teaspoon taco seasoning

Directions: Preheat oven to 350 degrees. Combine Taco Filling with minced onion. Press pizza dough into a large baking sheet lined with parchment paper. Top half of the dough with shredded cheese. Spread taco mixture over the cheese. Top with the rest of the cheese. Fold the ungarnished dough over the filled dough. Press the edges together to form a seal. Sprinkle taco seasoning on the dough. Cut the dough into 1 inch strips with a pizza cutter or sharp knife. Bake for 20-25 minutes until dough is fully cooked. Remove from oven and let cool for a few minutes before separating the breadsticks.

Serve with a dipping sauce of sour cream mixed with taco seasoning, or avocado missed with lime juice.

*Submitted by N. S. of North Carolina*

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