



Product Description

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New York® 8" Regular Breadsticks

Item # 15024

Product Description:

Hearth baked in elongated shape approximately 8" x 1.5" x 1".
Crispy crust with soft texture inside.



| | |
|-------------------------------|---|
| UPC: | 00070459150243 |
| Pack: | 11 |
| Size: | 12 pieces |
| Shelf Life: | 6 Months |
| Package Format: | Poly Bag |
| Servings Per Case: | About 132 |
| Storage: | Keep Frozen |
| Product Preparation: | Remove breadsticks from bag. Place flat on cooking surface. Always serve warm. Conventional or Toaster Oven: Preheat oven to 375 degrees F. Place breadsticks flat on baking sheet or aluminum foil. Bake four minutes or until golden brown. |
| Operator Benefits: | 0g trans fat per serving Great taste! Quick prep time (Freezer to table in 5-7 minutes) Convenience - Heat and serve only what is needed. Keep the rest frozen. |
| Additional Pack/Sizes: | Bulk pack (Minimum 125 pieces) - 15022 |

Date Last Refreshed: 11/22/06

The information shown here may vary from the information on product currently in distribution. Keep in mind that ingredients, formulas, and labeling regulations may change, so nutrition information may also change. For the most accurate information for a particular product, please refer to the nutrition and ingredient information on the product package.



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INGREDIENTS:

BLEACHED ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, SOYBEAN OIL (TBHQ ADDED TO PROTECT FLAVOR), SALT, DEXTROSE, SUGAR, YEAST, DOUGH CONDITIONERS (DATEM, CALCIUM STAEROYL LACTYLATE, ASCORBIC ACID, L-CYSTEINE, ENZYMES, AZODICARBONAMIDE, POTASSIUM IODATE, ETHOXYLATED MONO AND DIGLYCERIDES), CALCIUM AND SODIUM PROPIONATE ADDED AS PRESERVATIVES, PARTIALLY HYDROGENATED SOYBEAN, COTTONSEED, AND/OR CANOLA OIL, MALTED BARLEY FLOUR, MONO AND DIGLYCERIDES, POLYSORBATE 60, SOY LECITHIN, WHEY (A MILK INGREDIENT), CORNMEAL.

Nutrition Facts

Serving Size 1 BREADSTICK (43 g)
Servings Per Container ABOUT 132

Amount Per Serving

Calories 120 **Calories from Fat** 15

% Daily Value*

| | | |
|--------------------|--------|-------------|
| Total Fat | 1.5 g | 2 % |
| Saturated Fat | 0 g | 0 % |
| Trans Fat | 0 g | |
| Cholesterol | 0 mg | 0 % |
| Sodium | 230 mg | 10 % |
| Total Carb. | 23 g | 8 % |
| Dietary Fiber | 1 g | 4 % |
| Sugars | 1 g | |
| Protein | 4 g | |

o Vitamin A 0 % o Vitamin C 0 % o Calcium 0 % o Iron 4 %

* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

| | Calories | 2,000 | 2,500 |
|--------------------|-----------|---------|---------|
| Total Fat | Less than | 65g | 80g |
| Sat Fat | Less than | 20g | 25g |
| Cholesterol | Less than | 300mg | 300mg |
| Sodium | Less than | 2,400mg | 2,400mg |
| Total Carbohydrate | | 300g | 375g |
| Fiber | | 25g | 30g |

Calories per gram: Fat 9 • Carbohydrates 4 • Protein 4

Other Nutrition Information:

1.75 grain / bread per serving



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Recipes

Cinnamon and Sugar Breadsticks

Recipe Category: Appetizers

Yields: 12 breadsticks

- 1 bag 12 New York™ Frozen 8" Regular Breadsticks
- 2 oz. liquid margarine or butter flavored oil
- 1 tsp. ground cinnamon
- 3 tsp. sugar

Preparation: Mix all ingredients in measuring cup with spatula until cinnamon and sugar are thoroughly distributed into the margarine. With spatula, spread mixture evenly over plain breadsticks, and then bake.



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New York® 8" Regular Breadsticks

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Recipes

Honey Almond Breadsticks

Recipe Category: Appetizers

- 1 bag of 12 New York™ Frozen 8" Regular Breadsticks
- 2 oz. liquid margarine or butter flavored oil
- 1/2 oz. almond extract
- 4 oz. honey

Preparation: Mix all ingredients in a measuring cup until thoroughly distributed. With spatula, spread mixture evenly over plain breadsticks and then bake until golden brown.



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New York® 8" Regular Breadsticks

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Recipes

Chicken Caesar Salad

Recipe Category: Salads

- 1 New York™ Frozen Breadsticks 8" Regular
- 2 oz. Cardini's® Caesar Dressing
- 6 oz. Romaine blend salad mix
- 1 Chicken breast
- 1/4 cup Diced tomato
- 1/2 oz. Grated parmesan cheese
- 1/2 cup Caesar croutons

Preparation: Place salad mix, croutons and dressing into stainless steel mixing bowl. Toss ingredients together. Place mix on plate, sprinkle diced tomato and parmesan on top. Julienne chicken breast into 1/2" strips. Place on top. Serve with New York Brand breadstick.



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Recipes

Greek Chicken Salad

Recipe Category: Salads

- 1.5 oz. pkt. T. Marzetti® Greek Vinaigrette with Olive Oil and Feta Cheese
- 1 New York™ Frozen Crispy Breadsticks 8" Regular
- 1/4 cup T. Marzetti® Olde Venice Italian Dressing
- 6 oz. Romaine blend salad mix
- 1 Chicken breast
- 1/4 cup Diced tomato
- 1 oz. Greek feta cheese, grated
- 3 Black olives
- 1 Peperochini

Preparation: Place salad mix on plate or carry out container. Julienne italian chicken breast into 1/2" strips and place on salad mix. Sprinkle diced tomato and feta cheese around chicken breast. Garnish with black olives, Marzetti Olde Venice Italian dressing, and peperochini around the outer edge of the salad. Serve with Marzetti Greek Vinaigrette and NY Breadstick.



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Recipes

Buttery Cinnamon Party Rolls and Breadsticks

Recipe Category: Appetizers

Cook Time: 3-5 Minutes

- Sister Schubert's® Par Bake Dinner Rolls
- New York™ Frozen Hearth-Baked Crispy Breadsticks 11# net, 8" Regular (Minimum 125 pieces)
- 3 lbs Creamy Butter
- 6 cups Sugar
- 1/2 - 3/4 cup Cinnamon

Preparation: Put butter in a bowl and let soften to room temperature. Whip until light and fluffy, gradually blending in sugar and cinnamon. Mix thoroughly. Preheat oven to 400 degrees. Spread butter/sugar/cinnamon mixture on dinner rolls (and / or breadsticks). Place on a baking sheet and bake 3-5 minutes more or until a soft sugar crust forms on the outside. Remove from oven and let cool 3-5 minutes before serving.