



Golden Crispies Breadcrumbs

Makes: 8 servings

Total Time: 15 minutes

- 1/4 cup oil (use a neutral oil like avocado or canola)
- 4 sage leaves
- 3 sprigs of fresh rosemary
- 2 cups panko breadcrumbs
- 3/4 cup crunchy fried onions, crushed
- 1 tbsp chopped fresh Italian parsley
- 1 tsp chopped fresh thyme
- 1/2 tsp garlic powder
- 1/2 tsp Kosher salt

Heat the oil in a skillet over medium heat. Add the sage and rosemary sprigs to the oil. The leaves should sizzle once they hit the oil. Fry for 1-2 minutes. Then transfer to a plate lined with paper towel.

Add the breadcrumbs to the same skillet and cook for a few minutes, stirring frequently, until golden brown and toasty. Remove from heat and move the breadcrumbs to a bowl. Stir in the crunchy fried onions.

Remove the rosemary leaves from the stem. Crumble the rosemary and sage with your fingers and add it to the breadcrumb mixture. Add in the parsley, thyme, garlic powder and salt and give everything a stir.

Sprinkle on pasta dishes, salads, soups, or any dish that could use a crispy, crunchy topping.

Recipe from Pinch of Yum