

CHEESY PESTO GARLIC BREAD



Pesto is often made with pine nuts. Bakers Buzzin' is nut free and this is a wonderful alternative recipe!

Bakers Buzzin'
CHILDREN. LOVE. COOKING.

Ingredients

- 1 cups lightly packed basil leaves washed and dried
- 1/2 cup grated parmesan cheese
- 1/2 cup olive oil
- 3-4 cloves fresh garlic
- 1/8 tsp salt
- 1 crusty French baguette
- 3/4 cup mozzarella cheese



Instructions

- Preheat oven to 425 degrees Fahrenheit
- Add basil, parmesan cheese, oil, garlic and salt in a food processor.
- Process until basil is chopped well and all ingredients are combined. Transfer to a bowl.
- Cut bread lengthwise and place on a parchment lined baking sheet. Cut into smaller sections if necessary.
- Spread pesto paste generously over bread using a spoon or spatula. There may be some pesto sauce left over to use for another time (or add to some pasta!)
- Sprinkle mozzarella cheese over the pesto. Try to avoid having too much fall off the bread or it may burn in the oven.
- Carefully place baking sheet into preheated oven and bake for 12 minutes until bread is crusty and cheese is melted and has just begun to brown.
- Carefully remove from oven, slice into smaller pieces with a knife and serve hot. Enjoy a flavorful and unique appetizer!