



## Pesto Bruschetta on Garlic Crostini

### INGREDIENTS

#### *Pesto Ingredients:*

- 1 cup fresh basil leaves
- 2 large minced garlic cloves
- 1/2 cup freshly grated Parmesan cheese
- 1/2 cup extra virgin olive oil
- 1/4 cup pine nuts
- 1/2 cup extra virgin olive oil
- Kosher salt and cracked black pepper

#### *Additional Bruschetta Ingredients:*

- 1 baguette sliced at a 45 degree angle about 1/2 inch thick
- 1/4 cup extra virgin olive oil
- 2 cloves of garlic, sliced lengthwise
- Fresh mozzarella, thinly sliced
- 1 basket grape tomatoes, halved lengthwise

### DIRECTIONS

Preheat oven to 400 degrees F.

Make Pesto: Combine basil, garlic, Parmesan, Pecorino, and pine nuts in food processor or blender. Slowly drizzle in extra virgin olive oil until fully incorporated. Season with kosher salt and cracked black pepper. Arrange bread on parchment baking sheet. Brush with olive oil and rub with cut side of garlic. Bake until beginning to crisp, about 8 minutes.

While bread crisps, make pesto and halve cherry tomatoes lengthwise. Top crostini with pesto spread, fresh mozzarella and grape tomato slices.

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Credits: Kelsey Nixon / Cooking Channel TV