

JENNI MARIE'S TEST KITCHEN

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Sundried Tomato Pesto Toast

Makes Approx. 12 Pieces

Equipment Needed:

- Kitchen Scale
- Measuring Cups & Spoons
- Cutting Board & Bread Knife
- Small Food Processor
- Small Baking Sheet

Directions:

1). Gather all equipment & ingredients. Combine tomatoes, basil, oil, lemon juice, almonds, pepper flakes, parmesan, salt and pepper in a small food processor, and pulse until finely chopped and well incorporated.

- **3 oz. Sun-Dried Tomatoes**
- **1/4 C. Garlic Oil** (or sub regular olive oil and 1 clove minced garlic)
- **12-14 Fresh Basil Leaves**
- **1 T. Fresh Lemon Juice**
- **1.5 oz. Shredded Parmesan Cheese**
- **2 T. Slivered Almonds**
- **1/4 t. Red Pepper Flakes**
- **1/8 t. Black Pepper**
- **1/4 T. Kosher Salt**

2). Slice baguette into 1/2" slices, lightly butter, and toast in conventional or toaster oven for about 5-7 minutes at 375°F. You want them to be crispy on the outside, but still soft and chewy on the inside. Spread about 1 T. of pesto on a baguette slice, and top with a slice of fresh mozzarella, and a drizzle of balsamic glaze. Serve immediately. Enjoy!

- **1 - 8oz. Pkg. Fresh Mozzarella Sliced**
- **Balsamic Glaze for Drizzling on Top**
- **1 French Baguette Sliced 1/2" Thick (or Trader Joe's GF bread)**