

Pesto Loaf

Ingredients

- 4 Garlic Cloves from a Head (Minced)
- 3 Cream Cheese Blocks (Soft and Room Temperature)
- 1 Jar of Roasted Sun Dried Red Bell Peppers (Chopped)
- 1 Container of Fresh Basil Pesto (Smart and Final refrigerated section)
- 1 Container of Fresh Sun Dried Tomato Pesto (Smart and Final)
- 1lb. Provolone Cheese (Thinly Sliced)
 - Salted pistachios grinded into fairy dust (25 Pistachios)

Let the Cream Cheese thaw to room temperature and mix in the finely chopped Garlic head. Stir until creamy. Line a Loaf baking pan with Saran wrap. Lay one layer of Provolone Cheese on the bottom and sides of Loaf pan. Coat Cream Cheese mixture onto bottom and sides of entire Loaf pan. Sprinkle all of Pistachio dust on the first layer of cream cheese. Toss a handful of the chopped roasted Red Bell Peppers, then a few Table Spoons of Basil Pesto, then the Sun Dried Tomato Pesto. Top off with a couple slices of Provolone Cheese (Only on bottom) again.....Repeat until the ingredients are finished. Cover top with Saran Wrap and press down firmly to compact the layers down into the loaf pan. Cover with Saran Wrap and refrigerate overnight. Flip upside down on a platter and serve with crackers.