

Cheesy Pull-Apart Pesto Bread

Serves: 12 Prep Time: 5 minutes Cook Time: 20 minutes



Every single time I make this dish, **people go crazy for it**; and it's so simple that you don't even have to make anything from scratch . . . it's the ultimate cheat! And if you're going to throw a party, sometimes you need a little help from the grocery store—you know? It's got everything you want in a garlic bread and more. First I drizzle this baby with butter, then I stuff it with cheese and slather it with tangy pesto. It's like garlic knots gone wild!

1 loaf French or Italian bread
¼ cup melted butter
1 cup store-bought basil pesto
1½ cups 3-cheese blend
(mozzarella, Parmesan, and Asiago)

1. Preheat oven to 375°F.
2. Place the bread on a cutting board. Use a serrated knife to make 1-inch diagonal cuts through the bread, leaving the bottom crust intact. Turn the bread and make diagonal cuts in the opposite direction, creating a crosshatch pattern.
3. Meanwhile, pour the melted butter into the slits of the bread. Then use a spoon to drip the pesto into the cuts of the bread. Finally, stuff the shredded cheese into the cuts of the bread.
4. Wrap the bread in aluminum foil and place on a baking sheet. Place in the oven to bake for 15 minutes. Then open the foil to expose the top of the bread and cook for an additional 10 minutes.
5. Remove from the oven and let cool slightly before serving.

