

A recipe from



Cheesy Sriracha Pesto Pull Apart Bread

Ingredients

- 1 large (16 oz) loaf of crusty bread
- 1 cup Racconto Sriracha Pesto
- 2 cups mozzarella cheese, grated
- 1 cup Racconto Grated Parmesan cheese

Preparation

Line a large baking sheet with aluminum foil and spray with cooking spray. Set one large crusty loaf of bread in center of sheet pan.

Slice the bread carefully in one inch slices the long way, and then again the short way, creating a grid of one-inch squares.

Do not to cut all the way through — leave the loaf attached across the bottom!

Using a butter knife, spread pesto inside the loaf along between all sliced surfaces. Gently spread the slices apart and stuff a bit of shredded mozzarella and Parmesan cheese into each little crevice.

Wrap the foil around the bread and bake at 400° F for 10 minutes. Unwrap the bread and return it to the oven until the cheese is melted and a bit golden in color. Cool slightly before serving.

NOTE: This bread is best served warm from the oven. However, if you have leftovers, store them in the refrigerator and reheat in the microwave.



Total Prep Time: 10 minutes