

## **Cheesy Pesto Pull Apart Bread with Marinara.**



**Preparation time:** 35 min

**Difficulty:** Easy

## Ingredients

- Basil Pesto: ½ cup
- Cream Cheese, softened: 8 oz
- Garlic Powder: ½ tsp
- Grated Parmesan Cheese, divided: 1 cup
- Italian Seasoning: 1 tsp
- Large Flaky Biscuits: 2 tubes
- Red Pepper Flakes: ¼ tsp
- Salt and Pepper: to taste
- Shredded Mozzarella Cheese: 1 cup
- Vidalia Sweet Onion, finely chopped: ½ cup

## For this recipe we used:

Crushed Tomatoes with Garlic 1 box



## Preparation

**Recreate this Cheesy Pesto Pull Apart Bread with Pomì Crushed Tomatoes with Garlic. As you fill each roll with our delectable sauce, brace yourself for the natural quality of garlic mixed with rich Italian Crushed Tomatoes' flavors. Begin Thanksgiving preparations right with Pomì!**

### Method

1. Preheat the oven to 375 degrees F. Spray a 9" round baking pan or springform pan with nonstick spray
2. In a mixing bowl, stir together the softened cream cheese, ½ C of the parmesan, garlic powder, and salt and pepper.
3. Use your hands or a rolling pin to roll each biscuit flat. Spread about 1 TBSP of the cream cheese mixture on the biscuit, then 1 tsp of pesto. Sprinkle on some mozzarella cheese.
4. Fold the biscuit in half, and then in half again. Place in a ring around the outer edges of the pan. Continue with remaining biscuits creating a ring around the pan. Place a ball of foil or an oven safe ramekin in the center to help keep the shape while baking. Bake at 375 for 18-20 minutes.
5. While the bread bakes, make the marinara.
6. In a medium saucepan, heat olive oil and saute onions until translucent. Add the pomi tomatoes with garlic, red pepper, italian seasoning, and salt and pepper.
7. Cook over medium heat for 10-12 minutes. Use a food processor or immersion blender to blend until smooth. Stir in the other ½ C of parmesan. Serve warm with pesto bread.