

Creamy Pesto Cheese Spread



Ingredients:

- 1 block reduced fat cream cheese, softened
- 1/2 cup light mayonnaise
- 1/2 cup finely shredded mozzarella cheese
- 3 cloves garlic, minced
- 1/2 cup fresh pesto
- 1/2 teaspoon kosher salt
- 1/2 teaspoon black pepper
- 1 sprig Basil leaves
- 1 loaf Italian bread, sliced diagonally and toasted

Directions:

- 1) Combine the cream cheese, mayonnaise, mozzarella, garlic, salt and pepper in a large bowl and beat until smooth.
- 2) Spread one-third of the cheese mixture in the bottom of the bowl and then layer one-third of the pesto on top of the cheese mixture.
- 3) Repeat step 2 with remaining cheese and pesto where your final layer is the cheese mixture.
- 4) Cover bowl with plastic wrap and chill 8 hours (until firm) or overnight.
- 5) Garnish the spread with a dollop of pesto and a sprig of basil leaves. Serve with the bread.