

PESTO MONKEY BREAD

I found this recipe in the newspaper. I made a couple of changes, and it was a hit with my family. Shared by Georgette Weiss.

PREP: 20 minutes

BAKE: 35-40 minutes

SERVINGS: 4

INGREDIENTS

4 Tbsp. butter melted
4 Tbsp. Pesto sauce
4 Tbsp. Parmesan cheese grated
1 12 oz. can flakey buttermilk canned biscuits
2 cloves of garlic finely minced

DIRECTIONS:

Preheat oven to 375 degrees. Cut each biscuit into 4 pieces and place in a bowl. Pour rest of ingredients over biscuits and toss until they are well coated.

Gently place in a Bundt pan so all pieces are lightly touching and spaced evenly.

Cover with aluminum foil and bake 20 minutes. Remove foil and bake another 15 to 20 minutes. Cool in pan 5 minutes and flip on to a plate and serve. Pull apart a chunk and enjoy!

PESTO SAUCE (or buy in jar)

¾ C. loosely packed basil leaves
2 Tbsp. pine nuts or sunflower kernels
1 garlic clove, peeled
½ tsp. salt
¼ tsp. pepper
⅓ cup olive oil
⅓ cup grated Parmesan cheese

DIRECTIONS;

Place the first five ingredients in a small food processor; pulse until chopped. Continue processing while gradually adding oil in a steady stream. Add cheese; pulse just until blended. Cover and freeze for up to 3 months. When freezing the pesto, leave about 3/4 inch in the top of the container, then cover the top with a thin layer of olive oil, so the pesto doesn't brown during freezing

