

Bruschetta Pesto, Burrata, & Cherry Tomatoes

Serves: 15-30

Prep Time & Assembling: 15 min

Cook: 7 minutes



Ingredients

Baguette or Ciabatta bread

3 cups raw pine nuts

4 cloves of garlic

2 handfuls of fresh basil*

1 cup parmigiano reggiano

1/2-3/4 cup of extra virgin olive oil

2 balls of burrata

2 cups fresh cherry tomatoes

1 TB Oregano (approx)

Sea Salt

Extra virgin olive oil

Directions

1. Preheat oven to 400 Degrees
2. Place bread slices directly on the oven wrack for 6-7 minutes until toasted. Then remove from oven.
3. In a food processor or blender blend pine nuts, garlic, basil, parmigiano reggiano, and 1/2 cup olive oil. Start blending and add additional oil if needed for creaminess and consistency desired.
4. Using your hands or a spoon, break down the burrata.
5. Slice cherry tomatoes and mix with oregano.
6. Spread layer of pesto on bread, burrata, and top it with cherry tomatoes.
7. To finish drizzle with additional olive oil and salt.



How to make it just like...

- Baguette bread from Costco
- Ciabatta bread from Sprouts
- Raw pine nuts from WinCo
- 2 handfuls is approximately 1 cup of fresh basil
- Parmigiano Reggiano from Costco with black label
- Belgioioso Burrata from Sprouts
- Oregano can be fresh or dried
- Extra Virgin Olive Oil can be purchased from Gaia: Brand- 1923
- Quality olive oil will have a green color and a thicker consistency

