

Sicilian Tomato Pesto Toasts

Antipasti
Serves: 4

del Piero
AT THE MILL

The perfect bite size snack!

2 cups basil leaves
2 tbsp. pine nuts, toasted
1/4 cup **QCOM Tuscan Estate Extra
Virgin Olive Oil**
2 garlic cloves

1/4 cup Parmesan cheese, grated
1/8 tsp. red pepper flakes
1 cup roma tomatoes, chopped
Salt and pepper to taste
Baguette

Combine basil, pine nuts, Queen Creek Olive Mill Tuscan Estate Extra Virgin Olive Oil, and garlic in food processor, process until smooth. Add cheese and red pepper flakes, process until blended. Transfer mixture to a bowl. Add tomato, salt and pepper to taste. Stir gently to combine. Slice baguette and lightly toast. Spoon pesto on toasts and serve.