

Pesto Cream Cheese Log Roll

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Yield: 2 cream cheese logs

8 ounces cream cheese, softened

1 cup Parmesan cheese, shredded

1/4 cup prepared pesto

2 cloves garlic, minced

1 cup toasted pine nuts

In a bowl, beat the cream cheese until smooth.

Fold in the Parmesan cheese, pesto and garlic.

Refrigerate for at least two hours.

Roll the cheese mixture into two logs, each about five inches long.

Place the pine nuts in a shallow dish. Roll the logs in the pine nuts.

Serve with crackers, crostini and veggies.

Keep refrigerated.

You may also serve the cheese logs on sliced cucumbers or slice mini peppers in half lengthwise and seed them.

Per Serving (excluding unknown items): 1165 Calories; 103g Fat (79.0% calories from fat); 51g Protein; 11g Carbohydrate; trace Dietary Fiber; 312mg Cholesterol; 2160mg Sodium. Exchanges: 7 Lean Meat; 1/2 Vegetable; 16 1/2 Fat.