

Cheesy Bruschetta Spread (Slow Cooker)

Maggie McDermott - Central Square, NY
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Yield: 4 cups

1 package (8 ounce) cream cheese, softened
1/2 cup prepared pesto
1/4 teaspoon salt
1/8 teaspoon pepper
2 cups grape tomatoes
1 carton (8 ounce) fresh mozzarella cheese pearls, drained
minced fresh basil (optional)
French bread slices (1/2-inch thick), toasted

Preparation Time: 15 minutes**Cook Time: 1 hour 30 minutes**

In a small bowl, mix the cream cheese, pesto, salt and pepper until combined. Transfer to a greased three-quart slow cooker.

Top with the tomatoes and mozzarella cheese.

Cook, covered, on LOW for one and one-half to two hours until heated through and the cheese begins to melt.

If desired, sprinkle with basil.

Serve with the toasted bread.

Per Serving (excluding unknown items): 810 Calories; 81g Fat (88.4% calories from fat); 18g Protein; 6g Carbohydrate; trace Dietary Fiber; 255mg Cholesterol; 1219mg Sodium. Exchanges: 0 Grain(Starch); 2 1/2 Lean Meat; 15 Fat.