

# Pesto Pull-Apart Bread

*Sue Gronholz - Beaver Dam WI  
Taste of Home Magazine*

**Yield: 1 loaf**

*1 tube (16.3 ounce) large refrigerated  
buttermilk biscuits  
1/4 cup olive oil  
2 tablespoons prepared pesto  
1/4 cup sun-dried tomatoes (not  
packed in oil)  
1/4 cup roasted sweet red peppers,  
drained and diced  
1/4 cup sliced ripe olives  
1 cup mozzarella cheese blend,  
shredded  
additional prepared pesto*

**Preparation Time: 10 minutes****Bake Time: 30 minutes**

Preheat the oven to 350 degrees.

Cut each biscuit into four pieces. In a bowl, combine the olive oil and pesto. Dip the biscuits into the pesto mixture until coated. Place in a round eight-inch baking pan. Top with the sun-dried tomatoes, roasted red peppers and ripe olives.

Bake until golden brown, about 25 minutes. Sprinkle with cheese.

Return to the oven. Bake until the cheese is melted, 5 minutes longer.

Cut into wedges or pull apart. Serve warm with additional pesto.

---

Per Serving (excluding unknown items): 477 Calories; 54g Fat (100.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; trace Sodium. Exchanges: 11 Fat.