

Cream Cheese & Pesto Brick on the Grill

- 1-8 oz Cream Cheese brick (cold)
- Pesto Sauce (your own or prepared)
- Shredded Parmesan Cheese
- Diced Tomatoes
- Sliced Black Olives
- Roasted Garlic Trisquit Crackers

Place cold cream cheese on top of a sheet of aluminum foil. Pour Pesto Sauce on top of cream cheese to cover. Top with shredded Parmesan cheese, diced tomatoes, sliced black olives. Wrap it up to seal.

Place on the grill at 350 degrees 10-15 minutes. You'll know it's ready with the cream cheese has kept it's form but the pesto sauce and parmesan cheese have melted.

Absolutely amazing.



Great in the microwave too!

Don't have time to fire up the grill. Just simply prepare all of the ingredients minus the aluminum foil and place in your Tupperware Vent 'n Serve.

Microwave for 1-1/2 to 2 minutes.

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