

# Pesto-Provolone Terrine

Serve this appetizer with toasted bread slices or a variety of crackers.



Recipe from



**Servings:** 24 to 28 servings

## Ingredients

- 1 8-ounce package cream cheese, softened
- 1/2 cup purchased basil pesto or dried tomato pesto
- 6 slices thinly sliced provolone cheese (about 6 oz.)
- Thin baguette slices, toasted if desired, or crackers
- Fresh basil leaves (optional)

## "Tupper-ized" Directions

Line a small/medium sized Tupperware bowl with plastic wrap, extending wrap beyond edges of bowl; set aside.

In Quick Chef Pro beat cream cheese and pesto until smooth. Lay 2 slices of the provolone cheese in bottom and up sides of bowl. Spread half of the pesto mixture on cheese layer. Repeat layers; top with remaining 2 slices of provolone cheese. Cover surface with plastic wrap. Weight it down with a can of soup or vegetables. Chill overnight.

To serve, remove plastic wrap from top of terrine. Invert onto a serving plate and remove plastic wrap. Cut terrine lengthwise in half. Cut crosswise into 1/2-inch-thick slices. Serve with baguette slices or crackers. If desired, garnish with basil leaves. Makes 24 to 28 servings.

Recipes was found on <http://www.recipe.com/pesto-provolone-terrine> and "Tupper-Ized" to demo at your parties!