

## Cheesy Pesto Pull-Apart Bread

**Serves:** 12

**Prep Time:** 15 minutes

**Cook Time:** 25 minutes



### Ingredients

- 1 baguette
- 1/2 cup butter, melted
- 1/2 cup pesto
- 1 1/2 cups Italian five cheese blend, shredded

### Directions

1. Using a serrated knife, make 1" diagonal cuts across the baguette while leaving the bottom intact. Repeat by cutting it again in the opposite direction
2. Pour the melted butter in between the cuts of the bread and distribute evenly
3. Using a spoon or butter knife, spread the pesto along the cuts
4. Transfer to aluminium foil and generously stuff the cheese in between cuts
5. Wrap up completely in aluminium foil and bake at 180 C for 15 minutes
6. Open up the foil to expose the bread and bake for another 10 minutes to make it crunchy
7. Remove from oven and let it sit for 10 minutes

Dish and serve hot