



All Great Meals Begin With
Rulli Bros.
M A R K E T S

Goat Cheese with Pesto in Mini Sweet Peppers

Ingredients

1 Clamshell of Mini Peppers (about 12-15)
One 5 oz. log of Goat Cheese softened
4 tblsp. Prepared basil pesto (see my recipe) or jarred
3 tblsp. Toasted Pecans crushed, or chopped tomatoes for garnish

Preparation

Combine softened goat cheese with basil pesto until smooth, add 1 or 2 tablespoons of olive oil if needed to soften further. Place mixture in sandwich bag and snip off corner. Pipe into destemmed and deseeded peppers cut in half. Garnish and serve.

Basil Pesto

Ingredients

2 cups fresh basil leaves, stems removed, washed and patted dry
6 cloves garlic, peeled and minced
1/4 cup toasted walnuts
2/3 cup extra virgin olive oil
1/2 cup fresh grated Romano cheese
salt and fresh ground pepper to taste

Preparation

In bowl of food processor, using chopping blade, add basil, garlic and walnuts and chop, add stream of olive oil while running until blended.
Turn off and add Romano cheese, turn processor on to combine.
Add salt and pepper to taste.



For more information please visit - CaseyMaloneShow.com