

# Pesto Braid Bread

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This Pesto Braid Bread is so easy to make, when you use store bought pizza dough. If you love bread like I do, your going to love this cheesy one. You won't believe how easy it is.

I don't eat bread by itself often, but when I do this is the one I crave. Toasty, cheesy spread with pesto sauce and sprinkled with salty parmesan, piping hot from the oven make this bread a family favorite.

Pesto Braid Bread is basically pull apart bread in the shape of a braid. You pull apart pieces so you can eat with your hands. Stuffed bread like this makes a great appetizer for any party, and it's also prefect as a side dish for family dinners.

Serving it with a side of marinara for dipping, makes this straight up a restaurant quality appetizer. I use my homemade marinara and pesto sauce two staples in my kitchen, you can use whatever you like.

## How To Make Pesto Braid Bread

Here's how to make this Pesto Braid Bread: Start by kneading the dough just a few times on a lightly floured broad , then gather it in a ball and let it rest covered 30 minutes. Them cut it into three equal parts.

Flatten the logs and first spread with pesto then top with the parmesan and shredded mozzarella, now pinch together to seal in the filling. Now shape the logs into a braid on a cookie sheet put additional pesto and cheese in the braid twists,

spread with pesto, dust with parmesan cover and let rest 30 minutes. Preheat the oven to 400 bake 15 minutes at 400 lower the heat to 350 and bake 15 minutes longer.

If you make this please leave me a comment and don't forget to tag me on Instagram, Hearing from you is my favorite part.

## Ingredients

- 1 lb. store bought pizza dough
- 1 cup prepared pesto sauce
- 1 cup parmesan cheese
- 1 cup shredded mozzarella
- 1 Tablespoon each chopped garlic and Italian parsley
- 1 Tablespoons olive oil
- Salt and pepper to taste

## Instructions

1. Preheat oven to 400
  2. Form dough into a ball kneading lightly let rest 30 minutes covered
  3. Divide dough into 3 equal parts roll into 10 inch flat log, on lightly floured board
  4. Spread each log with pesto then the cheeses
  5. Now roll the flat logs around the filling
  6. Form the three logs into a tight braid
  7. Brush with olive oil, pesto, garlic, parmesan, salt and pepper
  8. Bake at 400 for 15 minutes lower heat to 350 and bake 15 minutes longer
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# Garden Fritatta

## Garden Frittata

This Garden Fritatta is one of those recipes like minestrone soup, it's never the same twice. The recipe takes advantage of what's in the refrigerator the only must have ingredient is eggs, after eggs than it's pretty much what you have on hand.

That's one of the best things about frittatas, you can make them different depending on your life style and taste. If your worried about high cholesterol, egg whites work in this recipe

I cooked this the old fashion way on the stove top. You can start the frittata on the stove top and transfer it to a 350 degree oven for 20 minutes. Be sure the pan has heat proof handles , if not wrap tin foil around the pan handle.

## What Is a Garden Fritatta

Frittata is an egg- based Italian dish similar to an omelette or crust less quiche. Growing up this Garden frittata was a staple in our house, it was what my mother made for us and any gathering where a food was required, and food is required at every Italian gathering. It was called Frittata of the Day on the menu, and that's just what it meant, I did have my favorites though.

I have to admit am not a fan of runny yolks, I like my eggs scrambled. fritatta's are like scrambled eggs, enriched with added ingredients, like meat, cheese, or vegetables.

A frittata is is like an unfolded omelet, It is cooked slowly over over low heat, while an omelet is cooked quickly over higher heat.

One important thing the right size pan is important when your cooking a fritatta or an omelet. Here is a link to a beautiful 8 inch saute pan perfect for an omelet or for this Garden Fritatta recipe.

Whereas omelets are served hot straight from the stove, frittata's are often times served at room temperature. Making them perfect to make ahead for bunches, gatherings, picnics or anytime you want quick, easy and delicious.

If you make this Garden Frittata please leave me a comment and don't forget to tag me on Instagram hearing from you is my favorite part!!!

## Ingredients

- 8 eggs
- 1 cup parmesan cheese
- 2 Tablespoons butter
- 1/2 cup each chopped red and green peppers, spinach, onions and halved cherry tomatoes
- 1 Tablespoon chopped garlic
- 2 Tablespoons each chopped Italian parsley, sage and thyme
- Salt and pepper to taste

## Instructions

1. In a 8 inch unstick saute pan melt the butter
2. Add the peppers, onion, tomatoes, spinach saute until tender and beginning to brown about 10 minutes
3. Add the garlic
4. Beat the eggs until light
5. Add the parmesan, herbs, salt and pepper to egg mixture
6. Add egg mixture to medium heat pan cook covered 5 minutes lower heat and continuing cooking 10 minutes
7. Turn the flame off while placing a plate over the saute

pan invert on to plate slide the fritatta back into pan  
cook covered on low heat 10 to 15 minutes

8. Sprinkle with additional Italian parsley and Slice into triangles.