

Cooking with Calloway's

Christmas Pull-Apart Bread with Blue Label Organic Herbs

Ingredients

- 1 can pizza dough
- 1 (4 ounce) block of cream cheese, softened
- 1 cup mozzarella cheese, shredded
- 2 tablespoons butter, melted
- 2 cloves garlic, minced

GARNISH:

- Mini pepperoni
- Fresh parsley, chopped
- 1 red bell pepper, chopped
- Sprigs of fresh rosemary
- Marinara sauce for dipping

FRESH HERB PESTO:

- 4 ½ ounces parmesan cheese, shredded
- 1 ½ cups loosely packed fresh basil leaves
- 1 ½ cups loosely packed fresh flat-leaf parsley
- ¾ cup fresh chives, cut into ½ inch pieces
- ⅓ cup olive oil
- 2 tablespoons fresh lemon juice
- 1 ¼ teaspoons kosher salt



Directions

Prepare pesto. Process parmesan, basil, parsley, chives, olive oil, lemon juice, and salt in a food processor until well combined for 1 to 2 minutes. Start tree with a can of pizza dough, roll it out on a flat surface, and cut the dough into 30-36 squares with a pizza cutter. In a bowl, add cream cheese, mozzarella cheese, and pesto and stir them together. Add a spoonful of the cheese and pesto mixture on each pizza dough square, and pinch the corners together. Close up the seam on your dough square to form a ball around the mixture, and place the ball seam-side down on a parchment paper-covered sheet pan. As you place the mixture-filled dough on the sheet pan, place the dough balls in the formation of a Christmas tree. Bake the completed Christmas tree for 15 minutes at 400°. Combine butter and minced garlic in a small bowl and melt the mixture in the microwave for about 20 seconds. When the Christmas Tree Pull-Apart Bread comes out of the oven, brush it with your fresh garlic butter. Top your bread with chopped fresh parsley, chopped red bell pepper, and mini pepperoni to complete the look. Add sprigs of fresh rosemary under the edges of your Christmas tree for a final festive touch. Pair with a bowl of marinara sauce for dipping!

Enjoy!

CALLOWAY'S
NURSERY®