

Mini Pesto Pizzas



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Makes 50 appetizer pieces

2 puff pastry sheets

1c pesto sauce

1/2c black olives, drained, chopped

1/2c sun~dried tomatoes, chopped

1/2c mozzarella cheese, shredded

1/4 pound Feta cheese, crumbled

4 green onions, thinly sliced

Thaw puff pastry at room temperature 40 minutes. Lay puff pastry flat out on counter and spread pesto sauce evenly over pastry.

Mix together remaining ingredients. Spread evenly over pesto. Tightly roll into long log shape and wrap in plastic wrap. Refrigerate at least 4 hours.

Preheat oven to 400. Slice into 1/4" thick slices, place on baking sheet and bake 10~12 minutes or until hot and bubbly.

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Debbie Spangler ~ Certified Personal Chef

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