



## Baked Pesto and Sun-Dried Tomato Appetizer

READY IN



30 min.

SERVINGS



16

CALORIES



103 kcal

CONDIMENT

DIP

SPREAD

SAUCE

### Ingredients

- 2 tsp classico basil pesto sauce and spread traditional
- 8 oz philadelphia cream cheese
- 2 tsp oil-packed sun-dried tomatoes drained finely chopped
- 8 oz crescent dinner rolls refrigerated canned

### Equipment

- baking sheet
- oven

## Directions

- Preheat oven to 400F. Unroll crescent dough; separate into four rectangles.
- Place two of the rectangles, side-by-side, on nonstick baking sheet. Firmly press seams and perforations together to seal. Reserve remaining dough for decorative garnish.
- Cut block of cream cheese horizontally in half.
- Spread pesto onto bottom half of cream cheese; cover with tomatoes. Top with remaining cream cheese to form sandwich.
- Place in center of dough. Bring up ends of dough around all sides of cream cheese to enclose completely; pinch ends of dough together to seal.
- Place, seam-side down, on baking sheet.
- Cut remaining crescent dough into small fun shapes, such as leaves or fruit. Arrange on top of dough.
- Bake 20 min.
- Serve warm with assorted crackers and fresh vegetables.

## Nutrition Facts



## Properties

Glycemic Index:3.56, Glycemic Load:0.29, Inflammation Score:-1, Nutrition Score:0.93043477638908%

## Nutrients (% of daily need)

Calories: 103.23kcal (5.16%), Fat: 8.17g (12.57%), Saturated Fat: 4.18g (26.14%), Carbohydrates: 6.85g (2.28%), Net Carbohydrates: 6.76g (2.46%), Sugar: 2.2g (2.45%), Cholesterol: 14.37mg (4.79%), Sodium: 162.28mg (7.06%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.48g (2.97%), Vitamin A: 208.35IU (4.17%), Vitamin B2: 0.04mg (2.09%), Selenium: 1.25µg (1.79%), Phosphorus: 17.36mg (1.74%), Calcium: 15.43mg (1.54%), Iron: 0.25mg (1.41%), Potassium: 39.84mg (1.14%)