



Easy-Bake Cheese & Pesto

READY IN



40 min.

SERVINGS



40

CALORIES



34 kcal

CONDIMENT

DIP

SPREAD

SAUCE

Ingredients

- 2 Tbsp classico basil pesto sauce and spread traditional
- 8 oz philadelphia cream cheese
- 1 eggs lightly beaten
- 4 oz crescent dinner rolls refrigerated canned
- 2 Tbsp roasted peppers red chopped

Equipment

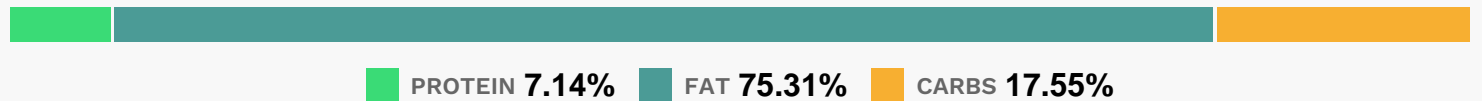
- baking sheet
- oven

knife

Directions

- Preheat oven to 350F. Unroll dough on lightly greased baking sheet; firmly press seams together to form 12x4-inch rectangle.
- Cut cream cheese horizontally in half with sharp knife.
- Place one of the cream cheese pieces on half of dough; top with 1 Tbsp. of the pesto and the peppers. Cover with remaining cream cheese piece; spread top with remaining 1 Tbsp. pesto.
- Brush dough with egg; fold in half to completely enclose filling. Press edges of dough firmly together to seal.
- Brush top with any remaining egg.
- Bake 15 to 18 min. or until lightly browned. Cool 10 min.
- Serve with RITZ Crackers and cut-up fresh vegetables.

Nutrition Facts



Properties

Glycemic Index:0.68, Glycemic Load:0.08, Inflammation Score:-1, Nutrition Score:0.43956521396404%

Nutrients (% of daily need)

Calories: 34.38kcal (1.72%), Fat: 2.94g (4.53%), Saturated Fat: 1.48g (9.27%), Carbohydrates: 1.54g (0.51%), Net Carbohydrates: 1.52g (0.55%), Sugar: 0.52g (0.58%), Cholesterol: 9.88mg (3.29%), Sodium: 58.75mg (2.55%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.63g (1.26%), Vitamin A: 101.05IU (2.02%), Selenium: 0.83µg (1.18%), Vitamin B2: 0.02mg (1.08%)