



Feta Cheese & Pesto Torta

READY IN



305 min.

SERVINGS



5

CALORIES



927 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- 0.5 cup classico basil pesto sauce and spread traditional
- 1 Tbsp butter
- 1 cup knudsen cream sour
- 24 oz philadelphia cream cheese softened
- 0.3 cup bread crumbs plain dry
- 3 eggs
- 12 oz athenos feta cheese crumbled traditional
- 1 Tbsp polly-o parmesan cheese shredded
- 0.3 tsp pepper sauce hot

Equipment

- bowl
- frying pan
- oven
- knife
- baking pan
- hand mixer
- aluminum foil
- spatula
- springform pan

Directions

- Preheat oven to 325F if using a silver 9-inch springform pan (or to 300F if using a dark nonstick 9-inch springform pan).
- Spread butter onto bottom and 1 inch up side of pan. Coat with combined crumbs and Parmesan cheese; discard any excess crumbs and cheese. Wrap foil around bottom and up side of pan.
- Beat cream cheese, sour cream and hot pepper sauce in large bowl with electric mixer on medium speed until well blended.
- Add eggs, one at a time, beating on low speed after each addition just until blended. Stir in feta cheese. (Batter will not be smooth.)
- Pour half of the batter (about 3-1/2 cups) into large bowl; stir in pesto.
- Pour into prepared pan; cover with remaining plain batter.
- Place springform pan in larger shallow baking pan. Fill baking pan with enough hot water to come 1 inch up side of springform pan.
- Bake 45 min. or until center is set. Turn off oven; leave door ajar.
- Let torta stand in water bath in oven 1 hour.
- Remove torta from water bath. Run knife or metal spatula around rim of pan to loosen torta; cool before removing rim of pan. Refrigerate at least 4 hours or overnight.

Serve as spread with assorted crackers or toasted French bread slices. Store leftover torta in refrigerator.

Nutrition Facts

PROTEIN 10.58% **FAT 81.57%** **CARBS 7.85%**

Properties

Glycemic Index:26.2, Glycemic Load:2.75, Inflammation Score:-9, Nutrition Score:20.524347564448%

Nutrients (% of daily need)

Calories: 927.02kcal (46.35%), Fat: 84.9g (130.61%), Saturated Fat: 45.29g (283.03%), Carbohydrates: 18.38g (6.13%), Net Carbohydrates: 17.74g (6.45%), Sugar: 7.92g (8.8%), Cholesterol: 332.11mg (110.7%), Sodium: 1566.71mg (68.12%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 24.77g (49.55%), Vitamin B2: 1.11mg (65.38%), Vitamin A: 3122.93IU (62.46%), Calcium: 591.02mg (59.1%), Phosphorus: 478.68mg (47.87%), Selenium: 33.33µg (47.61%), Vitamin B12: 1.82µg (30.28%), Vitamin B6: 0.44mg (21.82%), Zinc: 3.24mg (21.61%), Vitamin B5: 2.03mg (20.31%), Vitamin B1: 0.21mg (13.91%), Folate: 55.13µg (13.78%), Vitamin E: 1.82mg (12.12%), Potassium: 328.27mg (9.38%), Magnesium: 35.77mg (8.94%), Iron: 1.5mg (8.34%), Vitamin B3: 1.22mg (6.12%), Vitamin D: 0.81µg (5.37%), Vitamin K: 5.43µg (5.17%), Manganese: 0.1mg (4.82%), Copper: 0.09mg (4.39%), Fiber: 0.64g (2.56%)