



Pesto and Sun-Dried Tomato Torte

READY IN



25 min.

SERVINGS



40

CALORIES



101 kcal

Ingredients

- ☐ 1 slices crusty baguette
- ☐ 7 oz basil pesto refrigerated
- ☐ 24 oz cream cheese softened
- ☐ 3 cloves garlic finely chopped
- ☐ 8 oz sun-dried olives minced drained well
- ☐ 0.5 cup parmesan cheese grated

Equipment

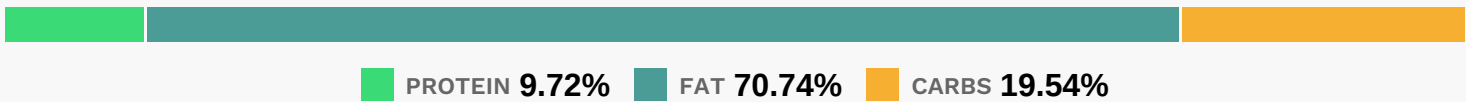
- ☐ food processor
- ☐ plastic wrap

- ☐ loaf pan
- ☐ spatula

Directions

- ☐ In food processor, place cream cheese, Parmesan cheese and garlic. Cover and process until blended. Divide into thirds (about 1 cup each).
- ☐ Line 5-cup mold or 8x4-inch loaf pan with plastic wrap. Spoon one-third of the cheese mixture in bottom of mold; smooth top with spatula. Spoon pesto evenly over cheese layer. Spoon one-third of the cheese mixture over pesto layer; smooth top with spatula. Spoon tomatoes evenly over second cheese layer. Spoon remaining cheese mixture over tomatoes. Strike filled mold on counter to pack down. Cover and refrigerate at least 24 hours.
- ☐ When ready to serve, turn mold upside down onto serving platter and remove plastic wrap.
- ☐ Serve torte with baguette slices.

Nutrition Facts



Properties

Glycemic Index:3.97, Glycemic Load:1.28, Inflammation Score:-3, Nutrition Score:3.0826086962353%

Nutrients (% of daily need)

Calories: 101.03kcal (5.05%), Fat: 8.23g (12.66%), Saturated Fat: 3.98g (24.85%), Carbohydrates: 5.11g (1.7%), Net Carbohydrates: 4.32g (1.57%), Sugar: 2.97g (3.3%), Cholesterol: 18.66mg (6.22%), Sodium: 132.72mg (5.77%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.54g (5.09%), Vitamin A: 388.85IU (7.78%), Potassium: 221.12mg (6.32%), Manganese: 0.12mg (5.75%), Phosphorus: 47.41mg (4.74%), Vitamin B2: 0.07mg (4.35%), Calcium: 43.02mg (4.3%), Copper: 0.09mg (4.29%), Selenium: 2.38µg (3.4%), Iron: 0.6mg (3.33%), Magnesium: 13.23mg (3.31%), Fiber: 0.8g (3.19%), Vitamin B3: 0.57mg (2.84%), Vitamin C: 2.29mg (2.78%), Vitamin K: 2.84µg (2.71%), Vitamin B1: 0.04mg (2.62%), Vitamin B5: 0.22mg (2.24%), Zinc: 0.26mg (1.74%), Vitamin B6: 0.03mg (1.65%), Folate: 6.32µg (1.58%), Vitamin E: 0.16mg (1.04%)