

SPINACH PESTO CROSTINI

Chef Cleetus Friedman, City Provisions, Chicago, IL

Yield: Approx. 30 servings

method:

- Preheat oven to 375° F.
- Place garlic in aluminum foil, drizzle with olive oil, wrap, and roast in oven for 45 minutes. Remove roasted garlic from cloves.
- Blanch spinach in hot water for 30 - 40 seconds remove spinach from water and pat dry.
- In a food processor, blend roasted garlic, spinach, sunflower seeds and **GranQueso**[®] until smooth.
- Reduce oven heat to 350° F.
- Place baguette slices on baking sheet, brush with olive oil, season with salt and pepper and bake for 5 - 7 minutes until lightly toasted. Remove from oven and cool for 10 minutes.
- Evenly spread pesto onto crostini; top with sun-dried tomato and grated **GranQueso**[®].

ingredients:

Pesto

- 1 head of garlic
- 3 tablespoons extra virgin olive oil
- 1 pound spinach
- $\frac{3}{4}$ cup unsalted sunflower seeds, toasted
- 6 ounces **GranQueso**[®], grated
- Salt and pepper to taste

Crostini

- 1 medium baguette, cut into $\frac{1}{2}$ inch thick slices
- 1 tablespoon extra virgin olive oil
- Salt and pepper to taste
- 8 sun-dried tomatoes, quartered lengthwise
- 3 ounces **GranQueso**[®], grated