



Spinach Artichoke Potstickers with Basil Pesto

Spinach Artichoke Potstickers served with fresh basil pesto garnished with sautéed peppers, sun dried tomatoes, and parmesan cheese.

Yield: 3 servings



Ingredients:

- 9 Each - **Spinach Artichoke Potstickers [5633151]** Prepared according to package instructions
- 2 Cups - Packed Fresh Basil Leaves
- 1/2 Cup - Extra Virgin Olive Oil
- 1/3 Cup - Pine Nuts (Walnuts Or Almonds May Be Substituted)
- 2 Cloves - Garlic
- 1/2 Cup - Parmesan Cheese, Grated
- 1/4 Cup - Pecorino Romano Cheese, Grated
- 1 Tbsp - Lemon Juice
- To Taste - Salt and Pepper
- Garnish - Bell Pepper, Roasted and Sliced
- Garnish - Sundried Tomato, Julienned
- Garnish - Parmesan cheese, Shredded

Directions:

1. Combine basil, garlic, and pine nuts in a food processor. Pulse until ingredients are coarsely chopped.
2. Add Parmesan and Pecorino Romano cheeses to the processor. Pulse until mixture is well combined.
3. With the processor running, gradually add olive oil in a steady stream. Blend until smooth.
4. Season pesto with salt, pepper, and lemon juice to desired taste.
5. Serve fresh pesto with **Spinach Artichoke Potstickers** and garnish with roasted
6. bell peppers, sundried tomato and shredded Parmesan cheese.

Eat Well, Live Well.

