ingles table



Suzy & Clark Neal's

PESTO CRESCENT ROLLS

SERVES: 8

RED PESTO:

½ cup sun-dried tomatoes in oil, divided

2 tbsp roasted red pepper strips

¼ cup roasted salted pistachios

⅓ cup grated Pecorino Romano cheese

1 large garlic clove, thinly sliced

⅛ tsp black pepper

⅛ tsp red pepper flakes

¼ cup extra-virgin olive oil

GREEN PESTO:

1 cup fresh basil leaves

½ cup baby spinach

½ cup baby arugula

⅓ cup roasted salted pistachios

½ cup grated Pecorino Romano cheese

2 garlic cloves, thinly sliced

½ tsp fresh lemon juice

⅛ tsp black pepper

⅛ tsp red pepper flakes

½ cup extra-virgin olive oil

ROLLS:

1 (8 oz) tube refrigerated crescent rolls

¼ cup grated Pecorino Romano cheese

DIRECTIONS:

1. Make the red pesto: place ¼ cup of the sun-dried tomatoes, the pistachios, cheese, garlic, black pepper, and red pepper flakes in the bowl of a food processor. Pulse a few times until well chopped. Add the remaining sun-dried tomatoes and, with the motor running, drizzle in the olive oil. Process until a bit of chunkiness remains for the best texture. Transfer to a bowl and wash the food processor bowl.

2. Make the green pesto: add all of the green pesto ingredients except the olive oil to the food processor bowl. Pulse a few times to break down the ingredients. With the motor running, drizzle in the olive oil to emulsify, occasionally scraping down the sides. Transfer to a bowl.

3. When ready to bake the rolls, preheat the oven to 375°F.

4. Unroll the crescent dough and separate it into 8 triangles. Spread a scant tsp of one type of pesto on each triangle, sprinkle with a little of the grated Pecorino Romano, and roll up to form a crescent. Place on a baking sheet. Repeat to form 8 rolls, then sprinkle the tops with the remaining grated Pecorino Romano.

5. Bake for 10-11 minutes, until lightly golden brown and puffy. Serve warm.

CHEF'S NOTES:

1. Make the pesto ahead and top it with olive oil to help maintain its color.

2. You can also freeze pesto in ice cube trays.

3. Leftover pesto is great folded into fresh pasta for a quick meal or spread on sandwiches instead of your usual condiments for a delicious alternative.