

Pesto, Goat cheese, and Sun-Dried Tomato Torta

Buy or make a good Pesto!

8 oz cream cheese, room temperature

8 oz goat cheese, room temperature

1/3 c sun-dried tomatoes, packed in oil - drained, patted, & chopped

1/4 c pine nuts

blend cheeses in bowl with fork until smooth

line a 2c measuring cup w/plastic wrap

divide cheese into 3 round disks (almost equal)

choose smallest disk and pat into bottom of cup with a spoon

Spread a layer of pesto (not too thick - it will slide later!)

Sprinkle a layer of sundried toms & half of nuts

Add another disc and repeat pesto, tom, nuts layer

add largest disc - smoosh to "settle" & fold plastic over top

Refrigerate at least a couple of hours

Invert onto plate and sprinkle the top w/tomatoes and pine nuts

Serve with crackers