
LAYERED ANTIPASTO SPREAD

The colorful layers of green, red and white are impressive after this spread is turned out of the container. The first layer of pesto becomes the top. Make sure to spread each layer completely to the edge of the container.

1/2 cup prepared pesto
1/3 cup sundried tomato spread
1/2 cup olive tapenade
8 oz. cream cheese, softened
1 (12 oz.) jar marinated artichoke hearts, drained and finely chopped
2 tablespoons pine nuts, toasted
Crackers

Line a 2 1/2-cup container (such as Ziploc or Gladware) with plastic wrap, with several inches of wrap overlapping sides of container.

Spread pesto in bottom of container. Spread tomato spread over pesto. Spread olive tapenade over tomato spread.

Combine cream cheese and finely chopped artichoke hearts in a medium mixing bowl. Add as the final layer.

Cover container with plastic wrap and chill for at least 4 hours.

Turn spread out of container (pesto will be on top) and allow to sit at room temperature for 10 minutes before serving. Sprinkle top with pine nuts.

Serve with crackers.

Serves 8 - 10

Make Ahead

Make recipe up to 1 day in advance. Chill until serving. Set out for 20 to 30 minutes before serving.