

Mozzarella Basil Puffs

- 24 cherry-sized fresh mozzarella balls
- 1 11-oz can of Pillsbury breadsticks (12 count)
- 3-5 Tbsp. basil pesto
- 1-2 Tbsp. extra virgin olive oil
- 3 Tbsp. grated parmesan cheese
- 24 fringed wooden toothpicks
- 24 grape tomatoes
- 24 fresh basil leaves

Heat oven to 375. Spray mini muffin cups with cooking spray. Drain cheese balls and pat dry. On cutting board, unroll breadsticks and separate into 12 pieces. Cut each piece in half crosswise. Press each piece into a 3x2 inch rectangle. Spread rounded $\frac{1}{4}$ teaspoon of pesto down the length of each rectangle, being careful to keep it away from the edge.

Stretch each rectangle around a mozzarella ball and seal dough completely. Place seam side down in muffin cups. Brush tops with oil and sprinkle with cheese. Bake 14-18 minutes or until golden brown. Cool in pan 5 minutes and then remove. With each toothpick, spear a tomato and a basil leaf and insert into cheese ball. Serve warm.

*Adapted from a Pillsbury Bake-off recipe