
KITCHEN CONNAISSEUR

Grilled Pita Bread with Pesto Butter



This bread takes only minutes to make and it's filled with flavour. We've used black olives with the pesto butter, but it would be just as good with pieces of sun dried tomato, roasted red peppers, or roasted garlic. Enjoy!

ingredients

1/2 cup	Butter - unsalted, room temperature
4 tsp	Pesto Sauce
5 pieces	Pita Bread
5 tsp	Parmesean Cheese - grated, preferably Parmigiano-Reggiano
1.2 cup	Black Olives, cut into pieces

instructions

1. Preheat broiler to 400°F.
2. Mix the butter and Pesto Sauce together. Liberally spread it over the pita bread. Top with black olives and parmesan cheese. Place the bread on a baking sheet and bake for 3-5 minutes.
3. Remove from the oven, cut the bread into four pie shaped pieces.

Serve immediately.