



Oven Baked Cheese Sticks with Herb Pesto

Prep time: Cook Time: Servings: 1

Appetizers, Natural Cheese

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Extra Virgin Olive Oil			1 Cup
Chives			1 Ounces
Kosher Salt			Each
Garlic Cloves			2 cloves
Pan spray			Each
Lemon		Zest and juice	1 Each
Eggs		whipped smooth	3 Each
Black Pepper			Each
Ritz crackers		Crushed	25 Each
Parmesan Cheese		Grated	2 Tbsp
Walnut pieces			1/4 Cup
Cornstarch			2 Tbsp
Flat Leaf Parsley			1 Bunch
String Cheese			8 Each
Basil leaves			2 Ounces

Instructions

1. Preheat oven for 400 °F.
2. Prep all of the first 4 items for a breading set up.
3. Dust the cheese with the cornstarch.
4. Toss in egg and then in the crushed crackers.
5. Repeat previous step.
6. Pan spray a baking sheet, place the breaded cheese on the sheet, and pan spray the cheese sticks.
7. Bake for 8-10 minutes until golden brown.
8. Remove from the oven.
9. Puree all of the ingredients for the pesto in a food processor until smooth.
10. Serve the golden-brown cheese sticks with the pesto for dipping.

