**Intro:**

Pesto is so versatile and flavorful that we thought we would kick it up a few notches with this modern version. In this recipe, we swapped the olive oil for something richer and bolder, our new Challenge Garlic Parmesan with Herbs Butter Snack Spread. We also replaced the pine nuts typically used with pistachios for more Italian flair. Make sure to make a double batch so you will have enough on hand. Make the toast for a perfect appetiser, then use the remaining to toss with hot pasta or to spread on your next deli sandwich!

**Chef Tips:**

* We love the convenience of using the flavor-packed Challenge Garlic Parmesan with Herbs Butter Snack Spread. If you cannot find it at your local store yet, no worries! Simply substitute ½ cup (1 stick) of Challenge Salted Butter with 1 clove of crushed garlic, 1 teaspoon of parsley, and 2 Tablespoons of grated Parmesan cheese.
* We used pistachios for something a bit different. If you prefer, replace them with your favorite toasted nuts, such as almonds, walnuts, or pecans.
* Basil is the main herb in this recipe. If you like more of a subtle taste, swap out half of the basil with fresh parsley.

**Pistachio Pesto Toast**

**Ingredients**

* 2 (0.75 ounces) packages of fresh basil leaves, stems removed
* ¼ cup salted shelled pistachios
* ¾ cup of Challenge Garlic Parmesan with Herbs Butter Snack Spread, melted and divided
* 15 slices of sliced French baguette

**Directions**

1. Set oven to broiler mode.
2. Add basil, pistachios, and ½ cup of the melted snack spread in a food processor or blender. Blend until smooth and creamy.
3. Using the remaining ¼ cup of spread, cover the top of each slice of baguette. Place slices on a cooking sheet and place under the broiler to toast for 2-3 minutes.
4. Once baguette slices are cooled, spread them with Pistachio Pesto, and serve.
5. Store pesto in a sealed container in the refrigerator for up to one week.

**Yield:** (¾ cups of pesto) 15 appetisers