Baked Sun-Dried Tomato & Pesto Cream Cheese Dip

Ingredients

- 1 stick of butter, softened
- 1/4 cup basil pesto
- 8 ounces cream cheese, softened to room temperature, divided
- 2/3 cup sun-dried tomatoes, julienned
- 1 cup parmesan cheese, freshly grated
- 8 ounces sour cream
- 2 garlic cloves, minced
- 1/4 teaspoon dried basil
- 1/4 teaspoon dried oregano
- 1/4 teaspoon dried thyme
- 1 Tablespoon fresh basil leaves, chiffonade or gently chopped, optional
- Baguette, sliced, for serving

Instructions

1. Pre-heat oven to 350°F.
2. In a medium mixing bowl, combine the pesto and half of the cream cheese (4 ounces). Spread the cream cheese and pesto mixture on the bottom of a small baker (a 2-cup baker works well).
3. In a second mixing bowl, or the same bowl*, combine the remaining cream cheese, sun-dried tomatoes, parmesan cheese, sour cream, garlic, and dried herbs. Mix well. Spread evenly over pesto mixture.
4. Bake for 22-26 minutes, or until hot and bubbly. Note cook time may vary depending on the size of your baking dish. Let the dip sit for 5-10 minutes before serving. Garnish with fresh basil and additional sun-dried tomatoes as desired (pine nuts are yummy, too!).
5. Meanwhile, if serving with a baguette, I highly recommend placing it in the oven while the dip rests to warm. Slice and serve with the dip.