

Caprese Skewers with Spinach-Basil Pesto

1/4 cup fresh basil leaves
1/4 cup baby spinach
1 T pine nuts, toasted
2 T grated Parmesan cheese
1 small clove garlic, peeled and crushed
1/8 teaspoon kosher salt
1/8 teaspoon black pepper
2 T olive oil
cherry or grape tomatoes
Ciliegine (mini mozzarella cheese balls)
fresh basil leaves, cut in half if large
salt & pepper
Bamboo toothpicks

Blend first 7 ingredients and 2 tablespoons olive oil to start in a blender until nearly smooth, scraping the sides as necessary. Drizzle the remaining olive oil into the mixture while pulsing until combined and desired texture is achieved.

Make skewers by threading a mozzarella ball, tomato and rolled basil leaf onto a skewer. Arrange skewers on a platter and drizzle with pesto.