

# Holiday Entertaining

## Refresh Your Holiday Meal



**For a new spin on rolls this holiday season, consider delicious Pesto Twists.**

(NAPSA)—The holidays can mean many things to different people, but to most they mean family, friends...and food. While part of what's loved about the holidays is tradition, sometimes a fresh approach can inspire a meal to remember.

A few contemporary touches to your classic holiday meal can truly elevate your guests' dining experience. With attention to detail and a little creativity, you're sure to impress your guests, leaving them excited for more.

The following are some ideas for refreshing the holiday meal:

- **Save the china.** Instead of eating from fine china this year, liven up the table with a mix of unique place settings. Visit a local thrift store for a variety of colorful, unique plates and serve-ware—at very little cost.

- **Go without dishes.** Use hollowed-out vegetables as serving pieces. For example, serve your favorite dip out of a red pepper and soup or salad from a pumpkin.

- **Bring the outdoors in.** Trade the traditional fabric for a simple yet elegant table runner of fresh branches and greenery. It looks great and smells better.

- **Make new traditions.** Feel like skipping the turkey this year? Then go for it. Don't be afraid to mix things up. Delight taste buds with unexpected twists to "tired" or standard fare. Instead of plain rolls for dinner, surprise guests with this quick and easy recipe for Pesto Twists. Who knows, a new tradition could be born.

### PESTO TWISTS (Makes 12 twists)

- 1 package (17.3 ounces) frozen puff pastry sheets, thawed
- 1 container (7 ounces) BUITONI® Refrigerated Pesto with Basil
- ½ cup chopped hazelnuts or almonds
- ½ cup BUITONI® Refrigerated Freshly Shredded Parmesan Cheese

PREHEAT oven to 400° F.

PLACE pastry sheets on lightly floured surface. Roll each sheet into 12-inch square. Spread pesto over one rolled pastry sheet. Sprinkle nuts and cheese evenly over pesto. Lay second sheet on top and press lightly. Cut into twelve 1-inch-wide strips. Twist each strip and place on baking sheet.

BAKE for 15 minutes or until light golden brown.

Do you have a holiday recipe that needs a little more flavor, a touch of color, or that little something extra you can't quite put your finger on? Visit [Buitoni.com](http://Buitoni.com) for recipe ideas, entertaining tips, and promotions going on now.