U the Lexingtonienne U

PESTO PARMESAN CROSTINI

- French baguette, sliced on a diagonal
- Olive oil
- Basil pesto (store-bought is fine)
- Shredded Parmesan cheese

Lightly brush each side of the baguette slices with olive oil, then place under the broiler until lightly toasted. Flip pieces to toast each side. Spread each piece with basil pesto and sprinkle with Parmesan cheese. Broil again until cheese is melted and bubbly.