

# Sparkle Kitchen

## **Pesto Toast Tangram Dragons**

### **Ingredients**

#### **For the pesto:**

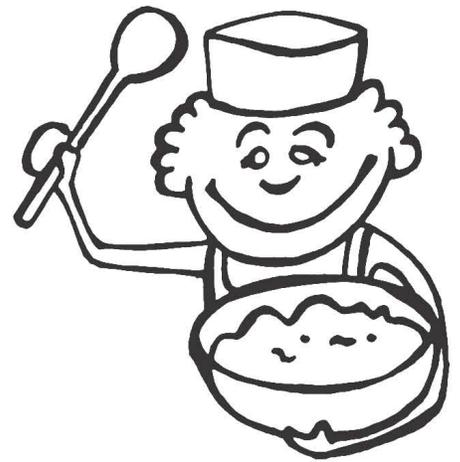
4 ounces (2-3 cups) fresh basil  
2 cloves garlic  
1/3 cup olive oil  
2/3 cup walnuts  
1/2 tablespoon salt

#### **For each dragon toast:**

2-3 tablespoons pesto  
1 slice of bread  
Tangram template  
A few slices of red, yellow or orange bell pepper

### **Directions**

First, make the pesto. To do so, pulse the basil and garlic together in the bowl of a food processor. With the processor running, slowly drizzle in the olive oil and add the walnuts. Add the salt, then give the pesto a taste, adding more salt or garlic if you think it's necessary. (This recipe will make about 1½ cups of pesto—far more than you'll need to make dragon toast—so portion the excess out and store it in the freezer for later use.)



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When you're ready to make this snack, print out a copy of the tangram template. Cut around the outside edges of the square, but don't cut apart the pieces inside the square right away.

Now, toast the bread and cut it into a square. Precision is somewhat important here—the pieces won't line up correctly if you start with a rectangle—so I found it helpful to actually use the tangram template as a cutting guide.

Once the toast is square, cut it to match the tangram template and spread pesto on top of each piece. (You can now cut the template apart as well.)

Older kids may be able to figure out many ways to make a dragon on their own, but for younger kids you can arrange the template pieces as shown and have them arrange the toast pieces to match.

Add a few slices of bell pepper to give the dragon some fire, and enjoy this playful snack!