Spring onion and Cheddar stuffed bread



This is perfect for feeding a crowd at your next braai, where you can serve it as a side dish, instead of garlic bread

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 Serves: 6

 Cooking Time: 30 mins

INGREDIENTS

* 300g matured Cheddar, grated
* 120g cream cheese, at room temperature
* 200g good quality mayonnaise
* 30ml (2 tbsp) milk
* 3 spring onions, finely sliced + extra slices, to garnish
* 50g butter, softened
* 1 loaf ciabatta

INSTRUCTIONS

1

Preheat the oven to 200˚C. In a bowl, combine the matured Cheddar, cream cheese, mayonnaise, milk, spring onions and butter, and stir to combine well.

2

Cut the ciabatta into 1,5cm-thick slices, but do not slice through the base of the bread. Spread a thick layer of the cheese mixture between each slice, then place the loaf in a baking tray. Bake in the preheated oven, 20 – 30 minutes, until the cheese has melted, and the bread is lightly golden and crisped in places.

3

Serve the bread warm with extra spring onion slices sprinkled over.