

Artichoke Dip Stuffed Bread

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Servings: 5

Ingredients

- 1/2 cup sour cream
- 1/2 cup mayonnaise
- 8 oz. cream cheese , softened
- 1 cup grated parmesan cheese divided
- 1 clove garlic minced
- dill weed to taste
- 8 oz. can non-marinated artichoke hearts drained and chopped
- 2 baguettes crusty bread

Steps

1. Mix sour cream, mayonnaise, cream cheese, 2/3 cup parmesan cheese, garlic, and dill weed, until smooth. Stir in artichoke hearts.
2. Preheat oven to 350 degrees F.
3. Cut the top edge of the bread loaves off and hollow out 1 1/2 inches deep to create a well for the artichoke dip.
4. Spoon the dip evenly into the 2 loaves. Sprinkle with the remaining parmesan cheese.
5. Place on a baking tray and bake at 350 F degrees for 25-30 minutes

