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## Cheesy Havarti Dill Pull-Apart Bread Recipe

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### CHEESY HAVARTI DILL PULL-APART BREAD RECIPE

#### Ingredients

- 1 loaf sourdough or artisan bread
- 1 stick of butter, melted
- 2 green onions, chopped
- 1 Tablespoon (Tbsp) poppy seeds
- 1 Tablespoon Cherchies® Lem 'n Dill Seasoning Blend

#### Preparation

1. Preheat oven to 350 degrees. With a sharp serrated knife, cut even slits into the bread, being careful not to cut completely through.
2. In a small microwave safe bowl, melt the butter for 30 seconds in the microwave. Add the poppy seeds, Cherchies® Lemon Dill Seasoning, and green onions to the melted butter. Stir and set aside. Slice the Havarti cheese into 1/2 inch slices, then into squares.
3. Carefull pry apart bread and begin to stuff the slits with the cheese. Spoon the melted herb butter mixture over the stuffed bread, prying apart bread as you go to allow the yummy goodness to sink in. My mouth is watering already. Wrap in aluminum foil and bake in the oven for about 20 minutes, or until cheese is gooey and bubbly. Wait for it...
4. Mmmmm...it doesn't get much better than this;) Enjoy!



This delicious recipe brought to you by Cherchies® Specialty Foods

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