

Three Cheese Garlic Bread

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Preparation Time: 20 minutes

Bake Time: 15 minutes

1 loaf (1 pound) unsliced French bread

1/4 cup butter, melted

3 cloves garlic, minced

1/3 cup prepared pesto

3/4 cup spaghetti sauce

1 cup (4 oz) part-skim mozzarella cheese, shredded

1/2 cup water-packed artichoke hearts, rinsed, drained and chopped

1/2 cup ripe olives, chopped

1/4 cup oil-packed sun-dried tomatoes, finely chopped

4 medium tomatoes, sliced

1/2 cup feta cheese, crumbled

1/4 cup Parmesan cheese, grated

Preheat oven to 400 degrees.

Cut the bread in half lengthwise and then in half widthwise.

Combine the butter and garlic. Brush over the cut sides of the bread.

Place on two ungreased baking sheets.

Spread the bread with pesto and spaghetti sauce.

Sprinkle with the mozzarella cheese.

Top with the artichokes, olives, sun-dried tomatoes, tomatoes, feta cheese and Parmesan cheese.

Bake for 14 to 16 minutes or until golden brown.

Cut into slices.

Yield: 16 appetizers

Per Serving (excluding unknown items): 1093 Calories; 86g Fat (67.8% calories from fat); 28g Protein; 63g Carbohydrate; 14g Dietary Fiber; 207mg Cholesterol; 3240mg Sodium. Exchanges: 2 1/2 Lean Meat; 11 Vegetable; 0 Fruit; 15 Fat.