

## Garlic Chipotle Cheesy Bread

<http://unihomemaker.com/2013/08/13/garlic-chipotle-cheesy-bread/>

### *Ingredients:*

- 1 cup of shredded mozzarella cheese
- 1 cup of shredded sharp cheddar cheese
- 3/4 cup of scallions, chopped
- 1 tablespoon of fresh Italian parsley, finely chopped + extra for sprinkling on top
- 1/2 cup of mayonnaise
- 2 tablespoons of sour cream
- 6 tablespoons of garlic chipotle butter, softened
- 1 loaf of ciabatta

### *Preparation:*

In a large bowl combine cheese, scallions and 1 tablespoon of parsley. Stir in mayonnaise and sour cream. Then add the garlic chipotle butter and mix until everything is well combined.

Preheat the broiler. Line aluminum foil on a baking sheet/pan. Slice ciabatta bread in half horizontally and lay it crust side down on the baking sheet/pan. Spread the cheese mixture evenly over the bread and place it under the broiler until slightly brown, about 3-5 minutes.

Remove bread from the broiler and let it sit for 5 minutes or until cool enough to handle. Sprinkle the remaining chopped parsley on top, slice the bread and serve.