

## Spinach & Artichoke Cheddar Loaf

Prep Time: 15 mins Cook Time: 20 mins Servings: 6

This recipe encompasses the flavors of traditional Spinach and Artichoke dip, with a bold and creamy bite. Lots of fresh parsley, garlic and lemon adds the perfect savory balance to the decadent dairy that brings this recipe to a delightful ending point. Bread stuffed with a delicious concoction of veggies and savory goodness, topped with a layer of golden baked cheese in your mouth. Need we say more?!

This recipe makes about 6-8 servings of filling. Depending on the size of your bread loaf, you may end up with some extra filling. Use leftovers to stuff chicken breasts, add to an omelet, or to melt over the top of an avocado. It's not hard to find delicious combinations to use this filling on, the hard part is, when it's all gone....

**1 container of Snowville Creamery Crème Fraîche**

**1 8oz. block of Snowville Creamery A2 Raw Milk Cheddar, shredded**

**½ cup of Snowville Creamery Whipping Cream**

**1 loaf of bread, cut into a checker board pattern**

**10oz. of frozen spinach – thawed and all the water squeezed out of it**

**10oz. marinated artichoke hearts, drained**

**1 egg**

**1 minced sweet onion**

**7 minced cloves of garlic**

**¼ cup of minced fresh parsley**

**½ of a lemon, squeezed**

**1/2 tsp of salt**

**¼ tsp of black pepper**

Preheat oven to 400°F

Cut bread loaf into a checker board pattern, being careful not to slice all the way through the bottom of the bread. Place into a shallow baking dish lined with parchment paper.

Combine 3 Tbsp of Crème Fraîche and 2 minced garlic cloves. Gently heat until Crème Fraîche is melted. Pour over bread loaf, being sure to let Crème Fraiche saturate all the way to the bottom of the bread.

In a large bowl stir together remaining Crème Fraiche & half of the shredded cheese with the rest of the ingredients. Once ingredients are well combined, stuff them into the bread loaf and top with remaining shredded cheese.

Bake for 20 mins. Let cool for 10 minutes, then devour.