Cheesey Mushroom Pull Apart Bread

Description

Mushrooms and cheese make this pull apart bread so delicious you won't be able to stop picking at it!4-6

Ingredients

- 12 ozs sliced mushrooms
- 1 tbsp butter
- 1 tbsp fresh thyme (or 1 tsp dried)
- 1 unsliced loaf sourdough bread round
- 12 ozs Provolone Cheese - sliced
- 1/2 cup finely diced green onion
- 2 tsps poppy seeds
- 1/2 cup melted butter

Instructions

1. Heat a medium skillet on medium. Add the butter. Once the butter is melted, add the mushrooms. Cook 4-5 minutes until they start to sweat. Add the thyme and continue to cook another 2-3 minutes.

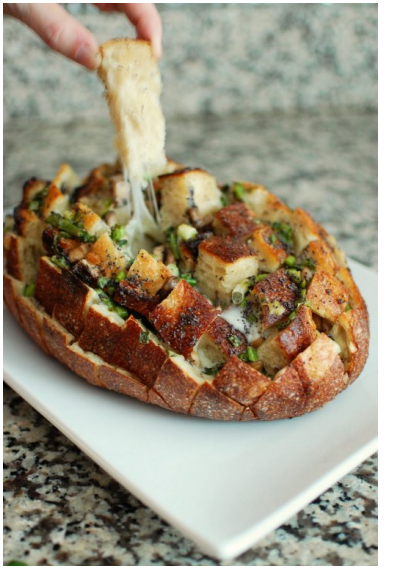
2. Set mushrooms aside and allow to cool.

3. Preheat the over to 350°.

4. Cut the bread lengthwise and widthwise without cutting through the bottom crust. This can be a little tricky going the second way but the bread is very forgiving.

5. Place load on a foil lined baking sheet.

6. Insert cheese slices between cuts. Pour mushrooms between the cuts. Use your fingers to push the mushrooms down into the loaf.



Summary

Yield: 4
Prep Time: 20 minutes
Category: Breads
Cuisine: American
Tags: Cheese Mushroom Bread

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7. Combine melted butter, onion, and poppy seeds. Drizzle over the bread. Wrap in foil. Place on baking sheet.

8. Bake for 15 minutes at 350°.

9. Unwrap bread and bake 10 more minutes, or until cheese is melted.