

Gourmet Stuffed Bread Delight

Indulge in this savory stuffed bread that combines melted cheese, fresh herbs, and sun-dried tomatoes for a delightful main dish. Perfect for a cozy dinner or a quick lunch, this recipe is easy to prepare and incredibly satisfying.



Main Dish

20 min

Total time

easy

Difficulty

450

kcal / serving

Ingredients

- 1 large piece of crusty bread (like ciabatta or baguette)
- 50g mozzarella cheese, shredded
- 30g sun-dried tomatoes, chopped
- 1 tablespoon fresh basil, chopped
- 1 tablespoon olive oil
- Salt and pepper to taste
- Optional: Balsamic glaze for drizzling

Steps

- 1 Preheat your oven to 180°C (350°F).
- 2 Cut the bread in half lengthwise, creating a 'boat' shape.
- 3 In a bowl, mix together the mozzarella, sun-dried tomatoes, fresh basil, olive oil, salt, and pepper.
- 4 Spoon the cheese mixture generously into the hollowed bread halves.
- 5 Place the stuffed bread on a baking sheet and bake for 15 minutes or until the cheese is bubbly and the bread is golden.
- 6 Remove from the oven, let it cool slightly, and drizzle with balsamic glaze if desired.
- 7 Cut into portions and serve warm.