

Loaf - Antipasto

Beyan Al-Ghosen - DFAIT/MAECI

Ingredients:

- 1 French bread baguette (350 grams) cut in ½ horizontally
- 1 Tub (250 grams) of Philadelphia Cream Cheese Spread
- 3 Tablespoon of pesto
- 1/2 Cup of chopped sundried tomatoes packed in oil and drained
- 1/2 Cup of chopped marinated artichoke hearts and drained
- 2 Tablespoons of Kraft 100% parmesan grated cheese
- 2 Cups of baby spinach leaves, coarsely chopped

Instructions:

- Remove bread from centre of each baguette ½, leaving 1 inch-thick shells
- Mix cream cheese and pesto. Spread on bottom of both baguette 1/2
- Top bottom ½ with tomatoes, artichokes, parmesan cheese and spinach
- Cover with second baguette ½; press together firmly.
- Wrap tightly in plastic wrap. Refrigerate until ready to serve or up to 24 hours. Cut into 25 slices to serve.