



Spinach Artichoke Pull Apart Bread

Ingredients

- 7 tablespoon [Fustini's Tuscan Herb olive oil](#), divided
- 2 garlic cloves, minced
- 5 ounces of baby spinach
- Kosher salt and pepper
- 2 ounces cream cheese, softened
- ½ cup sour cream
- 1/2 jar [Fustini's Artichoke Parmesan Spread](#)
- 4 ounces freshly grated white cheddar
- 2 ounces freshly grated Parmesan cheese
- 1 loaf of Italian Bread
- chopped fresh parsley, for topping

Sharon's Hint

Adapted from howsweeteats.com

Directions

Step 1.

Preheat the oven to 400 degrees F. Heat 1 tablespoon of olive oil in a skillet over medium-low heat. Add the garlic and cook for 30 seconds. Add in the spinach and cook down until it's completely wilted about 5 to 6 minutes.

Step 2.

In a bowl, mix together the cream cheese, sour cream, artichoke spread, half of the cheddar cheese and all of the parmesan. Add a big pinch of salt and pepper. Mix in the spinach from the pan until thoroughly combined.

Step 3.

Line a baking sheet with parchment paper. Slice a grid pattern into the loaf of bread, leaving about an inch uncut at the bottom of the loaf. (easiest to slice longways and then go back and slice the rest of the grid.

Step 4.

Gently pry apart the bread squares. Drizzle olive oil into the crevices of the bread and on top. Gently and carefully pull apart the bread again and stuff the spinach artichoke mixture into the crevices. Use a bread knife to push it down inside each slice.

Step 5.

When done, go back and stuff some of the remaining cheddar inside or even just pile it on top. Drizzle the remaining olive oil all over the bread. Bake for 15 to 20 minutes, until it's golden and cheesy and toasty. Remove and sprinkle with fresh parsley. Serve immediately!