

Cheese & Artichoke Cob Bread Dip



R & J Mazza
GLOBE ARTICHOKE

This recipe was kindly provided by Heather Williams. I first noticed the recipe on her Instagram account: calicookinblondie26, and Heather gave me permission to post on my website for everyone to enjoy. Thanks Heather, and keep cooking and posting those creative and amazing dishes!

Ingredients

250g artichoke hearts, chopped finely,
250g Philadelphia cream cheese,
¾ cup mayonnaise,
1 cup parmesan cheese, grated,
110g jar or can of green chillies,
(drained & chopped),
A few Jalapeños from a jar, chopped,
(optional if you like it spicy)
Salt & cracked pepper to taste,

1 Cob Bread,
Crackers, if preferred.



Method

1. Warm oven to 180oC.
2. Place all ingredients in a bowl and mix well.
3. Cut the top of the Cob bread. Scoop out the inside of the Cob bread, and fill with the artichoke mixture.
4. Place the top back on and wrap in alfoil.
5. Bake for 20 minutes or until crispy. Take the alfoil off the bread for the last 10 minutes to ensure the bread becomes crispy.
6. Serve with crackers or bread.

