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

Summary

Yield: 4
Prep Time: 20 minutes

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Category: Breads
Cuisine: American
Tags: Cheese Mushroom Bread

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°.

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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.

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.