



Ingredients

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| 1 Italian loaf | 1 ½ tablespoons Greek seasoning |
| 1 block cream cheese | 1 can chopped black olives |
| 3 ounces goat cheese | 4 green onions |
| 1 cup mayonnaise | ½ bell pepper |
| 4 ounces crumbled feta | ½ cup green olives |
| 1 cup grated sharp cheddar cheese | |

What To Do:

Preheat oven to 350-degrees.

Chop the green onions, bell pepper and green olives. In a large bowl create your stuffing by mixing cream cheese, goat cheese, mayonnaise, feta, cheddar, Greek seasoning, black olives, and the green onions, bell pepper and green olives.

Slice Italian loaf in half and remove some of the inner “soft” bread to make room for the stuffing. Add the stuffing then place on a cookie sheet and put in the oven for 15-minutes then turn the broiler on to toast the top, no more than 5-minutes.