



## Wisconsin Cheese Filled Crusty Bread

### Ingredients:

- ½ cup (about ½ medium) chopped red onion
- 1 teaspoon olive oil
- 1/3 cup roasted red bell peppers (1/2" strips)
- 2 teaspoons chopped parsley
- ½ teaspoon fresh thyme (or ¼ tsp dried)
- 1 cup Wisconsin Fontina, shredded
- 1 cup Evalon Aged Goat Cheese, shredded
- 1 cup diced ham
- Salt & pepper to taste
- 4 6-inch crusty rolls (e.g. Bouchon; Portuguese or Sub rolls)

### Cooking Directions:

Preheat oven to 375 degrees F.

In a small skillet, sauté onion in oil until soft (3-4 minutes.) In medium bowl, toss the sautéed onions with peppers, parsley, thyme, cheese and ham. Season to taste.

Hollow out the rolls, (cut off one end and reserve); using a thin-bladed knife, gently hollow out the center of each roll; leaving 3/8 inch around the exterior. Use a small spoon to scrape out the center of the roll; (discard or save for another use.)

Stuff 1/4<sup>th</sup> of the filling mixture into the center of each roll; use the end of a wooden spoon to gently stuff the filling into the bread cavity. Replace the cut-off end, and wrap each roll with foil, leaving the foil open on top. Place the stuffed rolls on a baking sheet. Bake 10-15 minutes, until the bread is crisp and the filling is warm. Slice and serve.

For more great information about cooking with Evalon Cheese visit:

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