

HI GOOD LOOKING
It's time to get
cooking



Herb Cobb Loaf Dip

Serves: 8+
Prep time: 15 mins
Cooking time: 20 mins

INGREDIENTS

1 x Cob loaf
1 x 300g tub of sour cream
1 x 250g packet of Cream Cheese
1 x 425g tin of asparagus tips, drained
1x 30g packet of continental spring vegetable soup mix
1x tablespoon dill and parsley mayonnaise

METHOD

1. Preheat oven to 180C
2. Combine all dip ingredients in a large bowl and mix well.
3. Cut 4cm off top of cobb loaf to form lid. Scoop bread from centre loaf, leaving 1.5cm edge.
4. Spoon mixture into loaf. Top with lid. Place onto prepared tray. Arrange pieces of bread from centre of loaf in a single layer around loaf. Bake for 20 mins or until golden.
5. Serve with extra bread, cut vegetables and extra crackers if desired.

