



## STUFFED BAGUETTES

🔪 PREP: 15 min  
SERVES: 8

1 baguette  
4 ounces cream cheese, softened  
2 ounces goat cheese, softened  
1 clove garlic, minced  
2 tablespoons sun-dried tomatoes in  
olive oil, chopped  
1 tablespoon kalamata olives, chopped  
3 ounces spicy salami, cut into small pieces  
1 tablespoon parsley, chopped  
1/2 tablespoon olive oil from jar of  
sun-dried tomatoes  
Black pepper to taste

1. Slice the baguette into quarters and remove the center portion of each quarter; set aside.
2. Combine all ingredients for the filling in a mixing bowl and stir until well blended. Add pepper to taste.
3. Using a spoon or small spatula, gently stuff the filling into each quarter of the baguette.
4. Wrap the stuffed baguette in plastic wrap and refrigerate for 2 hours or until ready to serve.