GARLIC HERB BREAD
Adapted from abikeablefeast.blogspot.com

INGREDIENTS

2 whole wheat baguettes
4 tablespoons (¼ cup) butter, softened to room temperature
8 tablespoons olive oil
1 head garlic (4-6 cloves), peeled
1 ½ cups fresh parsley leaves
½ cup mixed fresh herbs (any combination of rosemary, oregano, sage, basil, cilantro)

The garlicky herb and butter spread is also delicious on regular toast, or put a pat on top of cooked rice, chicken, or fish.

METHOD

Preheat oven to 375°. Split baguettes in half lengthwise. Either puree the remaining ingredients in a food processor, or finely mince the herbs and garlic by hand and mash them into the butter.

Spread garlic-herb butter evenly onto the insides of the baguettes. Wrap in aluminum foil and bake until heated through, about 15-20 minutes. Let cool slightly before slicing into servings.