

# GARLIC HERB BREAD

*Adapted from [abikeablefeast.blogspot.com](http://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)

## 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.