

# Fully Loaded French Bread

## Ingredients:

1 loaf of French Bread

6 oz green olives - roughly chopped

6 oz black olives - roughly chopped

2 stalks of green onion - chopped

1 stick of butter - softened

1/2 cup mayo

3/4 lb. Monterey Jack cheese - grated

\*optional: salami - chopped

\*Feel free to mix it up! if you want to substitute the olives or type of cheese, this is a great way to make sure everyone gets a yummy slice of fully loaded cheesy bread that they can enjoy! Add or subtract anything you like!

## Directions:

Slice french bread in half lengthwise and set aside.

In a large mixing bowl, combine all ingredients.

Spread mixture onto both halves evenly.

Bake at 325 F. (350 F. if you are high altitude) for 25 minutes (for the last minute, switch to high broil to get that bubbly goodness).

Let sit for 5 minutes covered with foil so the cheese can set. (If you are like me, blot the extra oil from the cheese before cutting into slices).

Slice and serve!

\*This mixture can be stored in the refrigerator for up to 2 days if you need to make ahead.

\*You can use this mixture as a chip/bread dip as another option - you may add a tad more mayo if you like!

\*To freeze, wrap tightly in plastic wrap and foil and when ready to use take out of freezer and unwrap. Let defrost completely before baking.