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Cheesy Roasted Red Pepper Bread

- 1 Loaf (1 lb) French bread
- 3/4 Cup shredded part-skim mozzarella cheese (3 oz)
- 1/4 Cup mayonnaise or salad dressing
- 1/4 Cup finely chopped roasted red bell peppers (from 7-oz jar), well drained
- 1 Tbsp chopped fresh cilantro, if desired
- 1/2 Tsp ground cumin
- 1 small onion, finely chopped (1/4 cup)

1 Heat oven to 400° F. Cut bread loaf horizontally into 3 layers. In small bowl, mix remaining ingredients.

2 Spread 1/2 of cheese mixture over bottom layer of bread. Top with second layer; spread with remaining cheese mixture. Top with third layer; press firmly.

3 Wrap loaf tightly in heavy-duty foil. Bake 15 to 20 minutes or until hot. Cut into slices. Serve warm.

Makes 12 Servings

