



with Chef Lu & Josh Michael  
Stuffed Baby Bread Boules with  
Roasted Tomato Asparagus & Smoked Gouda

## Shopping List

### For the Boules:

- 1 Loaf Frozen Bread Dough
- Pan Spray
- Mini Muffin Pans

### For the filling:

- 1 Pint Cherry Tomatoes
- 2 Tbsp. Olive oil
- Salt & Pepper to Taste
- 1 Bunch Asparagus; Tops Clipped and Stems Diced
- 1 ½ cups Shredded Smoked Gouda Cheese

## Cooking Instructions

### For the Boules:

- 1) Allow bread to slightly thaw. Cut into small pieces to fill the muffin pans  $\frac{3}{4}$  full.
- 2) Proof dough till double in size. Bake in 350° oven for 8-10 minutes.
- 3) Allow bread to slightly cool. Remove from pan.
- 4) While still warm slice the “muffin bottom” off bread.
- 5) Press down the center of bread to create a bowl. Stuff with fillings.
- 6) Place in 350° oven. Bake until brown & bubbly.

### For the filling:

- 1) Wash tomatoes, Toss in oil.
- 2) Season with salt & pepper.
- 3) Roast in 400° oven for 8-10 minutes.
- 4) Allow to cool. Mix with asparagus & cheese. Stuff Boules and bake.



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## Shopping List

### Ground Round Mushroom & Lacy Baby Swiss

- 1Lb Ground Round
- ½ Red Onion, small diced
- Salt & Pepper to taste
- 4 Large Mushrooms, Washed & Diced
- ½ Cup Heavy Cream
- 1 Cup Shredded Lacy Baby Swiss

### Grilled Buffalo Chicken

- 38 oz. Packages Cream Cheese
- 1 cup Sour Cream
- 1 Tbsp. Ranch Dressing Mix Packet
- ½ tsp. Garlic Powder
- ½ tsp. Onion Powder
- 1 cup Shredded Cheddar Cheese
- ¼ cup Favorite Hot Sauce; Franks, Crystal exc.
- 1 Cup Grilled Chicken Soften Cream Cheese.

## Cooking Instructions

### For Ground Round Mushroom & Lacy Baby Swiss

- 1) Brown beef in sauté pan.
- 2) Add onion, salt & pepper.
- 3) When fully cooked, add mushrooms & heavy cream.
- 4) Allow to simmer for 8-10 minutes or until cream is reduced by ½.
- 5) Cool and stuff bread boules. Stuff with fillings.
- 6) Top with Shredded Swiss Cheese & bake.

### For Grilled Buffalo Chicken

- 1) Combine all ingredients and mix well.
- 2) Stuff Boules and bake.



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