

Side Dish

Monterey Ranch Bread

Taste of Home Simple & delicious - August 2011

Servings: 8

2 cups (8 oz) Monterey Jack cheese, shredded
3/4 cup ranch salad dressing with bacon
1 loaf (1 pound) French bread, cut in half lengthwise
2 tablespoons butter, melted
fresh parsley (for garnish), minced

Preheat the broiler.

In a bowl, combine the Monterey Jack cheese and Ranch dressing. Set aside.

Brush the bread with the melted butter. Place face up on baking sheets.

Broil 4-inches from the heat until the bread is golden brown

Spread the bread with the cheese mixture.

Set the oven to 350 degrees.

Bake for 10 to 15 minutes or until the cheese is melted.

Sprinkle with the minced parsley.

Per Serving (excluding unknown items): 286 Calories; 13g Fat (41.5% calories from fat); 12g Protein; 30g Carbohydrate; 2g Dietary Fiber; 33mg Cholesterol; 526mg Sodium. Exchanges: 2 Grain(Starch); 1 Lean Meat; 2 Fat.