

Taco Stuffed French Bread Baguette by Lynn's Recipes



Lynn demonstrates how to make a Taco Stuffed French Bread Baguette.

This can be served as an appetizer or dinner with salad. Adapted from Old El Paso. Serves 8

Ingredients:

- 12 ounces ground chuck or ground beef
- 1 (4.5) ounce can chopped green chilis
- 1 (1 ounce) package taco seasoning mix
- 1/2 cup salsa
- 8 ounces low fat cream cheese, softened
- 1/4 cup fresh cilantro, chopped
- 1 cup shredded Mexican blend cheese
- 1/2 cup shredded Mozzarella cheese
- Fully cooked French baguette
- 3 Tablespoons unsalted butter, melted
- 1 Tablespoon minced garlic
- Sea salt, to taste

Preheat oven to 350°.

Cook ground chuck or beef in a large skillet over medium high heat. Stir in taco seasoning. Stir until browned and fully cooked. Drain beef, if necessary and return to skillet.

Stir in green chilis and salsa until fully combined.

In a large bowl, combine cream cheese, meat mixture, cilantro and both types of cheeses.

Cut the ends off of the baguette and cut bread into quarters.

Using a long bread knife, cut the middle section out of the bread. Leave about 1/2 inch wall

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around the outside of the bread.

Fill each section of the bread with the cream cheese mixture. Be careful not to break the outside layer of the bread as you fill it.

In a small bowl, combine melted butter, garlic and sea salt.

Lay the bread together on a piece of foil. Brush with the butter mixture. Sprinkle with more cilantro, if desired.

Wrap completely in the foil.

Place foil wrapped bread in the oven and bake for approximately 20 minutes until inside is fully melted and bread is browned.

Serve warm.

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