

Stuffed French Bread

My family loves french bread, sometimes we have it over breakfast, sometimes we make sandwiches with it and so on. This stuffed french bread is my son's favorite sandwich! Check it out.

You'll Need:

- 1 loaf of french bread.
- 1 pound of lean ground beef.
- 2 tbsps of finely chopped onion.
- $\frac{1}{2}$ cup of chopped celery.
- 1 tsp of minced garlic.
- 1 can cream of mushroom soup.
- 2 tbsps of milk.
- 2 tsps of worcestershire sauce.
- Salt and pepper.
- 1 $\frac{1}{2}$ cups of shredded cheddar cheese.
- $\frac{1}{2}$ tbsp of chopped parsley (optional).

How to:

Slice the french bread in half lengthwise and remove the bread in the center of each half.

The bread you removed, put it in a large bowl and tear it into small chunks.

In a large skillet, brown the ground beef and onion over medium high heat then drain off fat. Add the celery and garlic to the ground beef and cook for a few minutes.

Pour in the mushroom soup, worcestershire sauce and milk and season with salt and pepper.

Cook for 5 minutes while stirring then remove to a large bowl. Place the two halves of french bread onto a large baking sheet, then pour the mixture evenly in the center of one half. Top with cheese then cover with the second half of bread.

In a preheated oven to 350°, bake for 10 to 15 minutes.

Enjoy!

Simple, easy and yummy! The ground beef tastes so good with all the seasonings in it. With a sprinkle of cheese, this stuffed french bread is irresistible!