

# POLONY & CHEESE FILLED GARLIC BREAD LOAF

Serves 8

Hands-on time: 25 minutes

Hands-off time: 35 minutes

## INGREDIENTS

3 cups self-raising flour

1½ cups double cream plain yoghurt

1 tsp salt

¼ pack (250g) Rainbow Simply Chicken Premium Polony Original

½ cup (120g) butter, softened

5 cloves garlic, crushed

⅓ cup chopped parsley, plus extra for garnish

2½ cups (160g) grated cheddar cheese

## Serving suggestion:

Chopped parsley

Tomato sauce

## METHOD

1. Preheat the oven to 180°C and line a baking tray with baking paper.
2. Sieve the flour into a medium-sized bowl and using a wooden spoon, mix in the yoghurt and ½ teaspoon of salt until combined. Turn the dough out onto a lightly floured surface and knead until it comes together and the dough is smooth, about 8 minutes. *\*Chef's Tip: Dust your hands in flour so that the dough does not stick to your hands!*
3. Roll the dough out into a rectangular shape, about 30cm long and 0.5cm thick. Carefully transfer the dough onto the baking tray and set aside.
4. Portion out 12 slices, about 0.5cm thick, from the Rainbow Simply Chicken Premium Polony Original and set aside.
5. In a medium bowl, add the butter, garlic, parsley and the remaining ½ teaspoon of salt and mix to combine well. Spread half of the garlic butter in an even layer over the rolled out dough.
6. Generously sprinkle the cheese over the garlic butter layer and evenly place the sliced chicken polony over the cheese. Pick up the edge of the baking paper and use it to carefully and neatly roll the dough with the filling inside into a log-like shape, pinching the edges to seal the dough.
7. Bake the loaf in the oven for 30-55 minutes, or until golden brown. Remove the tray from the oven. Melt the remaining garlic butter in the microwave and generously brush it over the warm loaf.
8. Garnish with chopped parsley and slice the loaf into 8 slices. Serve on a platter with tomato sauce and ENJOY!