

CopyCat Olive Garden Five Cheese Fonduta

Ingredients

8 oz block Philadelphia cream cheese softened
8 oz fresh mozzarella grated or chopped
1/2 cup parmesan, freshly grated
4 oz provolone freshly grated
4 oz fontina freshly grated
1 teaspoon red pepper flakes adjust to your heat preference
1 Roma tomato, diced excess moisture removed on paper towel
freshly ground pepper I don't add salt as cheese contains enough sodium
Baguette
1 loaf french baguette
1/4 cup salted butter
3 garlic cloves, minced

Directions

Preheat oven to 450 degrees. Grease a glass Pyrex dish (I use a pie dish) with a little butter or non-stick spray.

In a medium bowl, combine the softened cream cheese with all other cheeses. Mix well to combine thoroughly until smooth. Add the pepper flakes and freshly ground pepper and combine.

Place the mixture into the greased dish and level the mixture with spatula. Place it in the oven and cook for 15 minutes.

While the cheese is cooking, slice the baguette and lay on a baking sheet. Add 1/4 cup of butter and garlic in a small bowl. Microwave together for 20 seconds or until butter is melted. Brush garlic butter onto each slice of baguette.

Turn the oven on broil, add diced tomatoes into center of

cheese mix and cook for an additional 3-4 minutes or so, until the top is bubbly and browned.

Broil baguettes for 4-6 minutes or until golden brown, rotating the pan half way through.