

Loaded Seafood Rockefeller French Bread

INGREDIENTS:

- Loaf of French bread
- 12oz frozen small shrimp
- 8oz of oysters
- Block of parmesan cheese
- 1 lemon
- half of yellow or white onion
- 1 head of garlic
- 10oz spinach
- 8oz of chive and onion cream cheese spread
- 2-3 slices of bacon



Directions:

Preheat your oven to 400deg F.

- Cook and drain spinach (to avoid soggy French bread)
- Pan fry bacon and set aside to make bacon bits.
- Sauté diced onions in bacon grease, and add diced garlic at the end.

In a mixing bowl:

- Add sautéed onions/garlic, seafood, spinach, cream cheese, and 1/2 of your lemon, bacon, and parmesan. Stir until all ingredients are incorporated evenly.
(Save some lemon and parmesan for a garnish at the end)



Spread your mix evenly onto the French bread.



Bake approximately 15-20 minutes until or until bread is crispy and cheeses and seafood have cooked through. (May vary with your oven).
Add the remaining cheese and lemon juice onto the top of the breads and cook for an additional 5 minutes in the oven.



ENJOY! Be careful, these will be devoured pretty quickly by any guests you may have!