

# Broccoli Dip in a Bread Bowl

12 servings

Gluten-free if you don't eat the bread. Make the dip up to a day ahead.

## *Ingredients:*

<i>12 ounces broccoli</i>	<i>½ teaspoon salt</i>
<i>2/3 cup mayonnaise (light mayo OK)</i>	<i>¼ teaspoon pepper</i>
<i>½ cup grated parmesan cheese</i>	<i>1/8 teaspoon cayenne pepper</i>
<i>2 tablespoons minced shallots</i>	<i>2/3 cup whole Greek yogurt</i>
<i>1 garlic clove, pressed</i>	<i>8" round sourdough bread loaf</i>

1. Cut broccoli florets into 1-inch pieces, peel stems and cut into ½-inch pieces
2. Combine broccoli stems with 1 tablespoon water in a bowl, cover and microwave for 5 minutes until tender
3. Wash broccoli stems with cold water in a colander and pat dry on paper towels
4. Combine broccoli florets with 1 tablespoon water in the now empty bowl, cover and microwave for 3 minutes until tender
5. Wash broccoli florets with cold water in a colander and pat dry on paper towels (keep separate from stems)
6. Combine stems, mayonnaise, parmesan cheese, shallots, salt, pepper and cayenne in a food processor and process until finely ground (scrap down sides of bowl as needed)
7. Add florets and pulse until finely chopped (about 4 pulses)
8. Transfer mixture to a bowl and add yogurt (store for up to one day before continuing)
9. Using a paring knife cut into edge of bread at a 45° angle about 1/3 of the way down from the top of the bread (making about a 5" circle) and remove bread from the center of the loaf, cutting it into bite size pieces for dipping
10. Make vertical slits in side of the loaf about 1½" apart, cutting deeply toward the bottom, stopping just shy of the bottom crust (this makes it easy to tear off a piece of the bowl to use to scoop up some of the dip)
11. Transfer dip to the bread bowl
12. Serve with bread pieces and crackers for dipping