

# *The Downtown Dish*

## *Decadent Delights*

**Recipe Credit:** Pinterest

**Category:** Entrée/Appetizer

### *BBQ Chicken Stuffed Bread*

#### **Ingredients:**

3 cups shredded chicken (Leftover BBQ chicken or rotisserie chicken)  
1 1/2 cups shredded mozzarella cheese, divided  
1/4 of a red onion, chopped  
1/4 cup chopped fresh cilantro  
3/4 cup barbecue sauce, divided  
1 baguette crusty bread



#### **Instructions:**

To a large mixing bowl, add chicken, 1 1/4 cups mozzarella cheese, onion, cilantro, and 1/2 cup of barbecue sauce. Stir well to combine. Add a tiny bit more barbecue sauce if the mixture seems too dry.

Cut the top edge of the bread loaf off and hollow out 1 1/2 inches deep to create a well for the filling. Spoon the BBQ chicken mixture into the loaf. Sprinkle with the remaining 1/4 cup mozzarella cheese. Drizzle with remaining BBQ sauce.

Place on a baking tray and bake at 325 F degrees for about 20 minutes or until warmed through.

\* Add a nice green salad to use for an entree

**Presented By:**  **DOWNTOWN  
SCHENECTADY**  
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