

ROASTED GARLIC SPREAD

Start with:

- Great Harvest savory bread of your choice
- Santa Rosa Sourdough

- 2 heads of roasted garlic (directions below)
- 1 19 oz can white beans, drained & rinsed
- 1/2 tsp. ground cumin
- 1 tsp. paprika
- 1/3 cup olive oil
- 2 Tbsp. fresh lemon juice
- Cayenne pepper to taste
- 3 Tbsp. chopped fresh parsley
- Salt & pepper to taste
- 1 loaf Great Harvest bread of your choice

Roasting Garlic:

- Cut tops from 2 whole heads of garlic to expose cloves. Place garlic in foil and sprinkle with 2 tbsp. olive oil. Wrap and bake 30 to 35 minutes at 400 degrees F.

Directions:

- Squeeze garlic out of husk and place with beans in food processor. Sprinkle with cumin, paprika, olive oil, lemon juice and cayenne pepper. Process until smooth. Add water if mixture is too thick. Stir in parsley, salt and pepper to taste.
- Serve with warm slices of Great Harvest bread.



MINNETONKA

Your Neighborhood
Bread Store

17416 Minnetonka Blvd.
Minnetonka, MN
952-476-2515

BURNSVILLE

Karl's
Neighborhood Bread Shop

1100 E. County Road 42
Suite 102
Burnsville, MN
952-891-4767

MINNEAPOLIS

4314 Upton Avenue South
Minneapolis, MN
612-929-2899

For a complete bread
schedule, go to
www.greatharvestmn.com