Cheese & Herb Pull-Apart Bread



Ingredients

* 10 x mini rounds of plain bread
* 1 cup chopped red onion
* ¼ cup chopped parsley
* ¼ cup chopped thyme or oregano
* 2 cups sliced cheddar cheese
* ¼ cup poppy seeds
* 1 cup melted margarine
* Salt, to sprinkle on top

Directions

* Preheat the oven to 180°C
* Bake the mini breads and once cooked, allow to cool
* Fry the onion in a little bit of oil until soft
* Melt the margarine and add the onion, parsley, thyme and poppy seeds; mix well
* Cut the bread across (not all the way to the bottom) as per the picture
* Place cheese slices into the bread and pour the melted mixture into the slices
* Sprinkle with salt
* Just before serving, place the breads into the oven to melt the cheese
* Serve with parsley dip