

Italian Smoked Goose Loaf

- 1 loaf French bread
- 1 cup chopped smoked goose breast
- 14 oz diced tomatoes, drained
- 1 cup shredded mozzarella cheese
- 1 cup shredded cheddar cheese
- ¼ cup chopped black olives, drained
- ¼ cup Italian dressing
- 1 tsp oregano



Cut Italian loaf in half and hollow out the bottom of loaf leaving a ½ inch shell.

Chop smoked goose breast and layer on the bottom of the hollowed out loaf.

Mix the remaining ingredients and spoon into the loaf on top of the smoked goose breast.

Wrap in foil and bake at 350° for 25 minutes or until cheese is melted.

Slice and enjoy!!