

Baked Fontina

1 1/2 pounds Italian Fontina, cubed
1/4 cup olive oil
6 cloves garlic, thinly sliced
1 Tablespoon minced fresh thyme leaves
1 Tablespoon minced fresh rosemary leaves
1 teaspoon kosher salt
1 teaspoon freshly ground black pepper
crusty bread

Preheat the broiler on high. Position top oven rack 6 inches from the broiler.

Evenly distribute the Fontina cubes in a 12-inch cast-iron skillet or oven safe dish. Drizzle with the olive oil. In a small bowl, mix together the garlic, thyme and rosemary. Sprinkle over the cheese, along with the salt and pepper.

Broil for 5 to 6 minutes, or until the cheese is bubbly and golden brown. Serve family style by dipping into it with the crusty bread.

Source: [Made in Melissa's Kitchen](#) and [Pink Parsley](#), originally from [The Barefoot Contessa, How Easy is That?](#)