



Classic Roasted Garlic

Serves:	Prep Time:	Cooking Time:	Calories:	Skill Level:
1 Garlic Bulb	5 MIN	40 MIN		8

Classic roasted garlic is one of the easiest and most delicious ways to transform raw garlic into something rich, sweet, and spreadable. When roasted, garlic loses its sharp bite and develops a soft, buttery texture with a deep, caramelized flavor. This simple oven method requires minimal effort and can be used in a wide variety of dishes, from spreads and sauces to pasta and roasted vegetables.

Ingredients

- 1 whole garlic bulb
- 1-2 teaspoons olive oil
- Pinch of salt

Recipe Summary

- Prep Time: 5 minutes
- Cook Time: 35-40 minutes
- Total Time: 40-45 minutes

- Servings: 1 garlic bulb
- Course: Basic / Ingredient
- Cuisine: International

Cooking Method

Instructions

1. Preheat oven to **400°F (200°C)**.
2. Slice the top off the garlic bulb to expose the cloves.
3. Place the bulb on foil or in a small baking dish.
4. Drizzle olive oil over the exposed cloves.
5. Sprinkle with a pinch of salt.
6. Wrap in foil.
7. Roast for **35-40 minutes** until cloves are soft and golden.
8. Let cool slightly, then squeeze out the roasted garlic.

Cooking Tips

- Roast until cloves are fully soft for best texture
- Use good-quality olive oil for better flavor

- Do not over-roast to avoid dryness

Variations

- Add herbs like rosemary or thyme before roasting
- Sprinkle black pepper for extra flavor
- Roast multiple bulbs and store for later use

What to Use Roasted Garlic For

- Spreads on bread
- Pasta sauces
- Mashed potatoes
- Dips like hummus
- Roasted vegetables

Storage

Store in an airtight container in the refrigerator for up to **5 days**.

Reheating

Not required. Use directly or warm slightly.

Frequently Asked Questions

Why is roasted garlic sweet?

Roasting caramelizes natural sugars, reducing sharpness.

Can I roast garlic without foil?

Yes, use a baking dish with a lid.

Can I freeze roasted garlic?

Yes, freeze for up to 2 months.

Recipe Author

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