



# Oven-Roasted Garlic Cloves

Serves:	Prep Time:	Cooking Time:	Calories:	Skill Level:
1 Cup	10 MIN	25 MIN		8

Oven-roasted garlic cloves are a simple way to enjoy garlic in its soft, sweet, and caramelized form. Unlike roasting a whole bulb, this method uses individual cloves for quicker cooking and more versatility. These roasted cloves are perfect for adding to pasta, spreading on bread, mixing into sauces, or enhancing roasted vegetables. With just a few ingredients, you can create a rich and flavorful addition to many dishes.

## Ingredients

- 1 cup garlic cloves (peeled)
- 2 tablespoons olive oil
- Pinch of salt

## Recipe Summary

- Prep Time: 10 minutes
- Cook Time: 20-25 minutes
- Total Time: 30-35 minutes
- Servings: 1 cup roasted garlic
- Course: Basic / Ingredient

- Cuisine: International

## Cooking Method

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### Instructions

1. Preheat oven to **375°F (190°C)**.
2. Place peeled garlic cloves in a baking dish.
3. Drizzle with olive oil and sprinkle with salt.
4. Toss to coat evenly.
5. Spread cloves in a single layer.
6. Roast for **20-25 minutes**, stirring halfway through.
7. Remove when cloves are soft and lightly golden.
8. Let cool slightly before using.

### Cooking Tips

- Stir halfway for even roasting
- Avoid overcrowding for better caramelization
- Roast until soft but not too dark

## Variations

- Add herbs like thyme or rosemary
- Sprinkle black pepper or chili flakes
- Use butter instead of oil for richer flavor
- Add a splash of balsamic vinegar for depth

## What to Use Oven-Roasted Garlic Cloves For

- Pasta dishes
- Mashed potatoes
- Salads
- Sandwich spreads
- Roasted vegetables

## Storage

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

## Reheating

Warm gently in a pan or microwave if needed.

## Frequently Asked Questions

### Do I need to peel garlic before roasting?

Yes, for this method.

### Can I roast garlic cloves without oil?

Yes, but oil helps with flavor and texture.

### Why are my garlic cloves bitter?

They may be overcooked.

### Recipe Author

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