



# Cheesy Garlic Bread

Serves:	Prep Time:	Cooking Time:	Calories:	Skill Level:
4-6 People	10 MIN	15 MIN		8

Cheesy garlic bread takes classic garlic bread to the next level with a layer of melted, gooey cheese. It's crispy on the outside, soft on the inside, and packed with rich garlic butter flavor in every bite. This easy homemade recipe is perfect as an appetizer, side dish, or party snack. Whether served alongside pasta or enjoyed on its own, cheesy garlic bread is always a crowd favorite.

## Ingredients

- 1 loaf French bread or Italian bread
- 4-5 garlic cloves, minced
- 4 tablespoons unsalted butter (softened)
- 2 tablespoons olive oil
- 2 tablespoons fresh parsley, chopped
- 1 to 1½ cups shredded mozzarella cheese
- ¼ cup grated parmesan cheese
- Salt to taste

## Recipe Summary

- Prep Time: 10 minutes
- Cook Time: 12-15 minutes
- Total Time: 25 minutes
- Servings: 4-6
- Course: Appetizer / Side
- Cuisine: Italian-inspired

## Cooking Method

---

### Instructions

1. Preheat the oven to **375°F (190°C)**.
2. Slice the bread in half lengthwise.
3. In a bowl, mix butter, olive oil, garlic, parsley, and salt.
4. Spread the garlic butter evenly over the bread.
5. Sprinkle mozzarella and parmesan cheese evenly on top.
6. Place the bread on a baking sheet.
7. Bake for **12-15 minutes** until cheese is melted and bubbly.
8. For extra crispiness, broil for 1-2 minutes until golden.
9. Slice and serve warm.

## Cooking Tips

- Use **freshly grated cheese** for better melting
- Keep an eye while broiling to prevent burning
- Use a mix of cheeses for deeper flavor

## Variations

- Add **cheddar cheese** for a sharper taste
- Mix in **chili flakes** for a spicy kick
- Use roasted garlic for a sweeter, milder flavor
- Add herbs like oregano or basil for extra aroma

## What to Serve with Cheesy Garlic Bread

- Pasta dishes
- Lasagna
- Soups and stews
- Salads
- Grilled chicken or seafood

## Storage

Store leftovers in an airtight container in the refrigerator for up to **2-3 days**.

## Reheating

Reheat in the oven at **350°F (175°C)** for 5-8 minutes until warm and crispy.

## Frequently Asked Questions

### What cheese works best for cheesy garlic bread?

Mozzarella is ideal for meltiness, while parmesan adds flavor.

### Can I make it ahead of time?

Yes, assemble and refrigerate before baking.

### Can I freeze cheesy garlic bread?

Yes, freeze before baking and cook directly from frozen.

### Recipe Author

**Mary Thompson**

Generated on: Jul 11, 2026 02:52

---

Downloaded from [iheartgarlic.com](https://iheartgarlic.com)

