



Garlic Bread Soup

Serves:	Prep Time:	Cooking Time:	Calories:	Skill Level:
3-4 People	5 MIN	20 MIN		10

Garlic bread soup is a rustic and comforting dish made with garlic, broth, and pieces of bread that soak up rich flavor. It's a traditional-style recipe that transforms simple ingredients into a hearty and satisfying meal. This easy recipe is perfect for using leftover bread and creating a warm, nourishing soup. The garlic adds depth while the bread gives the soup a thick, comforting texture.

Ingredients

- 4-5 cups broth (chicken or vegetable)
- 4 garlic cloves, sliced
- 2 cups stale bread (cubed)
- 2 tablespoons olive oil
- Salt and pepper to taste
- Optional: egg or parmesan cheese

Recipe Summary

- Prep Time: 5 minutes
- Cook Time: 20 minutes
- Total Time: 25 minutes
- Servings: 3-4
- Course: Soup
- Cuisine: European-inspired

Cooking Method

Instructions

1. Heat olive oil in a pot over medium heat.
2. Add garlic and sauté gently for **1-2 minutes**.
3. Add bread cubes and toast lightly.
4. Pour in broth and bring to a simmer.
5. Cook for **15-20 minutes** until bread softens.
6. Season with salt and pepper.
7. Optional: stir in beaten egg or top with parmesan.
8. Serve warm.

Cooking Tips

- Use stale bread for best texture
- Do not burn garlic
- Stir occasionally for even consistency

Variations

- Add vegetables like spinach or tomatoes
- Add herbs like thyme or parsley
- Use roasted garlic for deeper flavor
- Add cheese for richness

What to Serve with Garlic Bread Soup

- Salad
- Light sandwiches
- Roasted vegetables
- Simple sides

Storage

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

Reheating

Reheat gently and add broth if thickened.

Frequently Asked Questions

Can I use fresh bread?

Yes, but stale bread works better.

Why is my soup too thick?

Add more broth to adjust consistency.

Is this soup vegetarian?

Yes, if using vegetable broth.

Recipe Author

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