

Garlic Herb Butter Toast

Elevate your bread game with this flavorful garlic herb butter toast recipe.


10 min

Total time

Easy

Difficulty

250

kcal / serving

Ingredients

- 2 slices of bread
- 2 tbsp butter, softened
- 1 clove garlic, minced
- 1/2 tsp dried herbs (such as parsley, thyme, or oregano)
- Salt and pepper to taste

Steps

- 1 In a small bowl, mix the softened butter, minced garlic, dried herbs, salt, and pepper.
- 2 Spread the garlic herb butter evenly on one side of each bread slice.
- 3 Heat a skillet over medium heat and place the bread slices, buttered side down.
- 4 Toast until golden brown and crispy, then flip and toast the other side.
- 5 Remove from heat and serve hot.