

Stuffed Garlic Bread

A delicious twist on traditional garlic bread, filled with savory ingredients for a flavorful meal.



Main Dish

20 min

Total time

Easy

Difficulty

350

kcal / serving

Ingredients

- 1 small baguette
- 2 cloves of garlic, minced
- 2 tbsp butter, softened
- 1/4 cup shredded mozzarella cheese
- 1/4 cup chopped fresh parsley
- Salt and pepper to taste

Steps

- 1 Preheat the oven to 350°F (180°C).
- 2 Cut the baguette lengthwise without cutting all the way through.
- 3 In a small bowl, mix the minced garlic and softened butter. Spread this mixture inside the baguette.
- 4 Sprinkle mozzarella cheese and chopped parsley inside the bread.
- 5 Season with salt and pepper.
- 6 Wrap the stuffed baguette in foil and bake for 10-15 minutes until the cheese is melted.
- 7 Slice and serve warm.