



Cheesy Garlic Bread

INGREDIENTS

- | | |
|---|--------------------------------|
| 1 (14 ounce) French or Italian bread loaf | 1/3 cup asiago cheese |
| 1/2 cup salted butter, softened | 1 tbsp. finely chopped parsley |
| 2 tbsp. olive oil | salt and pepper to taste |
| 1 tbsp. minced garlic | |
| 1/3 cup shredded parmesan cheese | |
| 1/3 cup shredded romano cheese | |

DIRECTIONS

1. Preheat oven to 400 degrees F.
2. Cut two sheets of foil about 24 inches long. Place side by side on a rimmed cookie sheet ensuring that foil sheets slightly overlap.
3. Slice bread in half lengthwise and place on the cookie sheet cut side up.
4. In a small mixing bowl, use a fork to stir together butter, olive oil, garlic, salt and pepper.
5. Spread the mixture evenly over the entire surface of both bread halves including the edges.
6. Wrap foil on the tray up and around the bread halves ensuring they are completely covered with foil. Bake for 10 minutes.
7. Remove from the oven and open the foil.
8. Create a cheese mixture by adding parmesan, romano and asiago cheeses to a small bowl. Gently toss around until mixed well.
9. Sprinkle the bread evenly with cheese mixture.
10. Return to the oven and bake uncovered for five to six minutes. If desired, broil during the last one to two minutes for a crisper bread and more golden cheese.
11. Remove from the oven and sprinkle tops evenly with parsley.
12. Cut into slices and serve warm.



RECIPE INFO

makes 10 servings



PREP TIME

10 minutes



BAKE TIME

15 minutes