

## Quick & Easy Garlic Toast Pizzas - Cheesy, Crunchy, and Weeknight-Ready

Craving pizza but don't want to deal with dough or delivery wait times? These



**OVEN**  
**375°F**

**TIME**  
**15 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

Frozen garlic toast (any brand you love)  
Pizza sauce  
Shredded mozzarella cheese  
Toppings of your choice (pepperoni, mushrooms, olives, bell peppers, cooked sausage, etc.)

### DIRECTIONS

1. Bake the Garlic Toast: Preheat oven and bake the frozen garlic toast according to the package directions-but pull it out about 2 minutes early to keep the base crisp but not overcooked.
2. Add Sauce & Toppings: Top each slice with:
3. A thin layer of pizza sauce
4. A generous handful of shredded mozzarella
5. Any toppings you love
6. Pro tip: Build on a baking sheet lined with foil or parchment for easy cleanup.
7. Broil Until Bubbly: Switch oven to broil setting. Return the topped garlic toast to the oven and broil for 2-4 minutes, just until the cheese is melted and golden. Keep a close eye-they go from perfect to burnt quickly!
8. Serve & Enjoy: Serve hot and let everyone grab their favorite slice. Optional: drizzle with ranch, sprinkle with chili flakes, or dip in Beer Cheese Dip for extra indulgence.

More recipes: [ChefManiac.com](http://ChefManiac.com)

Original recipe: <https://chefmaniac.com/quick-easy-garlic-toast-pizzas-cheesy-crunchy-and-weeknight-ready/>