

Tomato Basil Garlic Bread - A Cheesy, Fresh Twist on a Classic Side

Move over plain garlic bread-this



OVEN
375°F

TIME
15 min

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INGREDIENTS

For the Bread:

- 1 loaf of Italian bread or baguette (fresh is best)
- 2 tbsp olive oil or melted butter
- 2 garlic cloves, minced
- 1 tsp Italian seasoning (optional)
- 2 large tomatoes, sliced
- 1 ½ cups shredded mozzarella cheese
- ¼ cup Parmesan cheese (optional)
- Salt and pepper, to taste
- Fresh basil leaves, chopped (for topping)

DIRECTIONS

1. Preheat the Oven: Preheat to 375°F (190°C) and line a baking sheet with parchment paper.
2. Prepare the Bread: Slice the bread horizontally or into thick individual slices.
3. Lay them flat on the baking sheet.
4. Make the Garlic Spread: In a small bowl, combine olive oil or melted butter, minced garlic, and Italian seasoning (if using).
5. Brush the mixture evenly over each slice.
6. Add the Toppings: Arrange sliced tomatoes on the bread.
7. Season with salt and pepper.
8. Sprinkle generously with mozzarella and a bit of Parmesan.
9. Bake to Perfection: Bake for 10-15 minutes, until cheese is melted and bubbly and the edges are golden.
10. Finish with Fresh Basil: Remove from the oven and immediately top with chopped fresh basil.
11. Slice, serve, and enjoy while warm!

SWAPS & NOTES

Bread: French bread or ciabatta also work well-anything sturdy with a good crust.

Cheese: Try provolone or a mozzarella-provolone blend for extra melt and stretch.

Tomatoes: Roma or vine-ripened tomatoes hold their shape best.
Add heat: A pinch of crushed red pepper flakes takes it up a notch.

TIPS FOR SUCCESS

Use fresh, ripe tomatoes to avoid soggy bread.

Don't overload the cheese -just enough for gooey texture without overpowering the tomato and garlic.

Toast lightly first (before topping) if you want extra crispiness.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/tomato-basil-garlic-bread-a-cheesy-fresh-twist-on-a-classic-side/>