

The Ultimate Garlic Butter Texas Toast with Melted Mozzarella

Cheesy Texas Toast Recipe ???



TIME
10 min

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INGREDIENTS

1 stick unsalted butter, softened
1 teaspoon garlic powder
Salt and pepper, to taste
8 slices white bread, cut 1-inch thick (Texas Toast style)

1 cup shredded mozzarella cheese
Italian seasoning, to taste

Ingredient Swaps & Notes:

Bread: No Texas toast? Use any thick-sliced white bread or French bread.

Butter Substitute: Try garlic-infused olive oil for a dairy-free option.

Cheese Lovers: Add shredded cheddar or provolone for a sharper flavor mix.

Fresh Mozzarella: Use slices of fresh mozzarella for a richer, creamier melt.

Instructions:

1. Preheat the Broiler ?:
2. Make the Garlic Butter ?:
3. Brush the Bread ?:
4. Broil the Bread ?:
5. Add the Cheese ?:
6. Broil Again Until Melty ?:
7. Serve & Devour ?:

Tips for Success:

Don't Walk Away from the Broiler: It goes fast, so keep your eyes on the toast!

Use Room Temperature Butter: This makes it easier to spread and helps the seasoning mix in evenly.

Line the Sheet Pan (Optional): Use foil for easier cleanup, especially if the cheese bubbles over.

Serving Suggestions & Pairings:

Classic Spaghetti - a timeless combo

Sheet Pan Quesadillas - for a fusion-style dinner night

Blueberry Lemonade - a refreshing contrast to all that cheesy richness

Cheesy Hot Dip - use the toast as your dippin' tool

Crockpot Nacho Dip - for the ultimate party platter

Storage & Make-Ahead Tips:

Fridge: Store leftovers in an airtight container for up to 2 days. Reheat under the broiler or in a toaster oven for crispiness.

Freezer: You can freeze these! Wrap individually and freeze for up to 1 month. Reheat directly from frozen under the broiler or in a hot oven.

More Recipes You'll Love:

How I Turned a Classic Sandwich Into the Ultimate Cheesy Hot Dip

This Crockpot Nacho Dip Is the Reason I Never Have Leftovers

DIRECTIONS

1. Preheat the Broiler ?: Set your oven to the broiler setting and allow it to preheat for a few minutes.
2. Make the Garlic Butter ?: In a small bowl, combine the softened butter, garlic powder, salt, and pepper. Mix until smooth and well-blended.
3. Brush the Bread ?: Brush both sides of each bread slice generously with the garlic butter mixture and place on an ungreased baking sheet.
4. Broil the Bread ?: Broil the bread for about 1 minute per side or until it's lightly golden. Watch carefully-it browns quickly!
5. Add the Cheese ?: Remove from the broiler and top each slice with shredded mozzarella and a sprinkle of Italian seasoning.
6. Broil Again Until Melty ?: Return the baking sheet to the broiler for another 1-2 minutes, or until the cheese is melted and bubbly.
7. Serve & Devour ?: Serve immediately while hot and crispy. Perfect for dipping in marinara or alongside your favorite pasta dish.
8. Tips for Success: Don't Walk Away from the Broiler: It goes fast, so keep your eyes on the toast!
9. Use : Room Temperature Butter: This makes it easier to spread and helps the seasoning mix in evenly.
10. Line the : Sheet Pan (Optional): Use foil for easier cleanup, especially if the cheese bubbles over.
11. Serving Suggestions & Pairings: Pair your Cheesy Texas Toast with:
12. Classic : Spaghetti - a timeless combo
13. Sheet : Pan Quesadillas - for a fusion-style dinner night

14. Blueberry : Lemonade - a refreshing contrast to all that cheesy richness
15. Cheesy : Hot Dip - use the toast as your dippin' tool
16. Crockpot : Nacho Dip - for the ultimate party platter
17. Storage & Make-Ahead Tips: Fridge: Store leftovers in an airtight container for up to 2 days. Reheat under the broiler or in a toaster oven for crispiness.
18. Freezer: You can freeze these! Wrap individually and freeze for up to 1 month. Reheat directly from frozen under the broiler or in a hot oven.
19. More Recipes You'll Love: Here are some more cheesy, dippable, or crowd-pleasing favorites to explore next:
20. How I : Turned a Classic Sandwich Into the Ultimate Cheesy Hot Dip
21. This : Crockpot Nacho Dip Is the Reason I Never Have Leftovers
22. These : Sheet Pan Quesadillas Are My Favorite Way to Feed a Crowd Fast
23. Final Thoughts: This Cheesy Texas Toast is proof that the simplest recipes are often the most satisfying. Buttery, garlicky, and oozing with cheese, it's a guaranteed hit at any meal-or even as a stand-alone snack. Whether you pair it with a saucy pasta dish or just a side of marinara, it'll disappear faster than you can say "pass the cheese."
24. Tried it? Let me know how yours turned out in the comments-and don't forget to follow for more crave-worthy comfort food creations!

SWAPS & NOTES

-crispy edges, buttery garlic flavor, gooey cheese-then you're about to fall in love with this Cheesy Texas Toast .

With just a handful of simple ingredients, you can whip up these thick, golden slices in under 10 minutes.

They're perfect as a snack, appetizer, or a sidekick to just about any main dish.

Why I Love This Recipe There's something nostalgic about a slice of thick, buttery garlic bread that crunches when you bite into it.

TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/the-ultimate-garlic-butter-texas-toast-with-melted-mozzarella/>