

Garlic Cheese Toast: The Quick, Cheesy Side You'll Make on Repeat

. It's the kind of simple comfort food that goes with everything-



OVEN
400°F

TIME
15 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

4 slices of thick white bread (Texas toast, sourdough, or homemade)
1/2 cup grated cheese (cheddar, mozzarella, or your favorite blend)
2 tbsp unsalted butter, melted
2 cloves garlic, minced (optional but highly recommended)

DIRECTIONS

1. ? 1. Preheat Your Oven: Set oven to 400°F (205°C). Line a baking sheet with parchment or foil for easy cleanup.
2. ? 2. Prep the Garlic Butter: In a small bowl, combine melted butter and minced garlic.
3. ? 3. Brush the Bread: Lay the bread slices on the baking sheet. Brush both sides with the garlic butter mixture.
4. ? 4. Add the Cheese: Sprinkle a generous layer of grated cheese on top of each slice.
5. ? 5. Bake: Bake for 10-12 minutes, or until the cheese is melted and golden and the edges of the bread are crispy.
6. ? 6. Serve: Serve hot, either whole or cut into strips. Garnish with fresh parsley if you like!

SWAPS & NOTES

& Substitutions Bread : Thick-sliced is best so it holds up to the cheese and butter.

Try sourdough, Italian, or even homemade bread.

Butter vs. margarine : Butter gives richer flavor, but margarine will work in a pinch.

Cheese : Cheddar, mozzarella, Monterey Jack, parmesan, or a mix work beautifully.

TIPS FOR SUCCESS

Use shredded cheese , not slices, for even melting.

Add a pinch of Italian seasoning or chili flakes for extra flavor.

Watch the toast in the last few minutes to avoid burning.

Broil for 1-2 minutes at the end-but keep a close eye!

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

Original recipe: <https://chefmaniac.com/garlic-cheese-toast-the-quick-cheesy-side-youll-make-on-repeat/>