

3-Ingredient Cheesy Garlic Bread: The Easiest, Most Irresistible Side Dish

the easiest way to make restaurant-style cheesy garlic bread at home



OVEN
400°F

TIME
15 min

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INGREDIENTS

- 1 loaf French bread (or Italian bread)
- 4 tablespoons garlic butter (or mix softened butter with 1 teaspoon garlic powder)
- 1 ½ cups shredded mozzarella cheese (or a mix of mozzarella and Parmesan)

How to Make 3-Ingredient Cheesy Garlic Bread:

1. Preheat the Oven:
2. Prepare the Bread:
3. Spread the Garlic Butter:
4. Add the Cheese:
5. Bake Until Golden and Melty:
6. Slice and Serve:

My Best Tips for the Perfect Cheesy Garlic Bread:

Use fresh bread - A good French or Italian loaf gives the best crunch.

Want it extra garlicky? - Add minced fresh garlic to the butter before spreading.

Make it even crispier - Broil for the last 1-2 minutes for a golden top.

Try different cheeses - Mix in cheddar, provolone, or gouda for a twist.

What to Serve with Cheesy Garlic Bread:

Pasta dishes - Spaghetti, lasagna, or Alfredo.

Soups - Tomato soup or creamy broccoli cheddar.

Salads - A fresh Caesar or garden salad.

Dips - Marinara sauce or ranch dressing.

FAQs:

DIRECTIONS

1. **Preheat the Oven:** Preheat your oven to 400°F (200°C). Line a baking sheet with parchment paper.
2. **Prepare the Bread:** Slice the French bread in half lengthwise and place both halves on the baking sheet, cut side up.
3. **Spread the Garlic Butter:** Evenly spread garlic butter over each half of the bread. If using regular butter, mix it with garlic powder before spreading.
4. **Add the Cheese:** Sprinkle shredded mozzarella cheese generously over the buttered bread. For extra flavor, you can add a little Parmesan or Italian seasoning.
5. **Bake Until Golden and Melty:** Place the bread in the oven and bake for 8-10 minutes, or until the cheese is bubbly and golden brown.
6. **Slice and Serve:** Remove from the oven, let cool for a minute, then slice into pieces and enjoy warm!
7. **My Best Tips for the Perfect Cheesy Garlic Bread:** Use fresh bread - A good French or Italian loaf gives the best crunch.
8. **Want it extra garlicky?** - Add minced fresh garlic to the butter before spreading.
9. **Make it even crispier** - Broil for the last 1-2 minutes for a golden top.
10. **Try different cheeses** - Mix in cheddar, provolone, or gouda for a twist.
11. **What to Serve with Cheesy Garlic Bread:** This garlic bread is delicious on its own, but it pairs perfectly with:
12. **Pasta dishes** - Spaghetti, lasagna, or Alfredo.
13. **Soups** - Tomato soup or creamy broccoli cheddar.

14. Salads - A fresh Caesar or garden salad.
15. Dips - Marinara sauce or ranch dressing.
16. FAQs: Can I make this bread ahead of time? Yes! Assemble the garlic bread and store it in the fridge. Bake when ready to serve.
17. Can I freeze cheesy garlic bread? Absolutely! Freeze the assembled bread (before baking) for up to 3 months. Bake from frozen at 400°F for 12-15 minutes.
18. How do I store leftovers? Keep leftovers in an airtight container in the fridge for up to 3 days. Reheat in the oven at 350°F for 5 minutes.
19. This 3-ingredient Cheesy Garlic Bread is crispy, buttery, cheesy, and completely irresistible. Whether you're making it for a weeknight dinner, a party, or just to satisfy a garlic bread craving, this recipe is quick, simple, and always a winner.
20. Give it a try and let me know how it turns out!

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

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