

Garlic Bread Pizza: The Ultimate Cheesy, Crunchy Weeknight Treat

, you get something truly magical:



OVEN
400°F

TIME
5-7 min

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INGREDIENTS

1 loaf frozen garlic bread (the kind that comes in a foil bag, usually split lengthwise)
1/2 cup marinara sauce (your favorite brand)
1.5 cups shredded mozzarella cheese
1/4 cup grated Parmesan cheese
Optional toppings: Mini pepperoni, cooked crumbled sausage, sliced mushrooms, diced bell peppers, chopped onions, fresh basil (for garnish)

DIRECTIONS

- 1. Preheat : Oven & Prep Garlic Bread:** Preheat your oven to 400°F (200°C). Place the frozen garlic bread halves, cut-side up, on a baking sheet.
- 2. Pre-: Bake Garlic Bread:** Bake the garlic bread for 5-7 minutes, or according to package directions, until it's slightly golden and warmed through but not fully crisped yet. This initial bake helps crisp the bread before adding toppings.
- 3. Add : Sauce:** Remove the garlic bread from the oven. Spread the marinara sauce evenly over the buttered side of each garlic bread half, almost to the edges.
- 4. Add : Cheese & Toppings:** Sprinkle half of the shredded mozzarella cheese over the sauce. Evenly distribute any optional toppings (pepperoni, cooked sausage, veggies) over the cheese. Top with the remaining mozzarella cheese and then sprinkle generously with grated Parmesan cheese.
- 5. Final : Bake:** Return the baking sheet to the oven. Bake for another 10-15 minutes, or until the cheese is completely melted and bubbly, and the edges of the garlic bread are golden brown and crispy. If you like a browner, bubbly cheese, you can briefly place it under the broiler for the last minute or two (watch very carefully to prevent burning).
- 6. Serve:** Remove from oven. Let it cool for 2-3 minutes before slicing each half into serving pieces (usually 3-4 slices per half). Garnish with fresh basil if desired. Serve immediately.

SWAPS & NOTES

Garlic Bread: The pre-made, frozen garlic bread (often found in the frozen bread aisle) is perfect for this.

You can also use homemade garlic bread made from a French baguette or Italian loaf.

Marinara Sauce: Use a good quality jarred marinara sauce to save time.

Feel free to use homemade if you have it.

TIPS FOR SUCCESS

Don't Over-Sauce: Too much marinara can make the garlic bread soggy.

Even Cheese Distribution: Spread the cheese evenly for consistent meltiness across the entire pizza.

Watch the Broiler: If using the broiler, do not walk away!

Cheese can go from perfectly golden to burnt in seconds.

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

Original recipe: <https://chefmaniac.com/garlic-bread-pizza-the-ultimate-cheesy-crunchy-weeknight-treat/>