

Garbage Bread: The Ultimate Way to Turn Leftovers Into a Delicious Feast!

Garbage Bread: The Ultimate Leftover Delight!



OVEN
375°F

TIME
30 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 1 loaf of bread (French or Italian)
- 1 cup shredded cheese (mozzarella, cheddar, or your favorite blend)
- 1 cup assorted leftover meats (pepperoni, ham, chicken, sausage, bacon, etc.)
- 1 cup assorted vegetables (bell peppers, onions, mushrooms, spinach, etc.)
- 2 tablespoons olive oil
- 1 teaspoon garlic powder
- Salt & pepper, to taste
- Optional: Italian seasoning or fresh herbs for extra flavor

How to Make Garbage Bread:

1. Preheat the Oven:

Set your oven to 375°F (190°C) and line a baking sheet with parchment paper.

2. Prepare the Bread:

Slice the loaf of bread in half lengthwise.

Using your hands or a spoon, scoop out some of the soft inside to create space for the filling (save the scooped bread for breadcrumbs later!).

3. Mix the Filling:

In a large mixing bowl, combine: Shredded cheese? Chopped leftover meats? Diced vegetables

Drizzle in olive oil, then season with garlic powder, salt, pepper, and optional Italian

seasoning.

Mix well until everything is evenly coated.

4. Fill the Bread:

Spoon the filling mixture evenly into both halves of the bread.

Press it down gently so it stays in place.

5. Bake Until Golden & Cheesy:

Place the filled bread on a baking sheet and bake for 15-20 minutes, or until the cheese is fully melted and bubbly.

6. Slice & Serve!:

Let the bread cool for a few minutes before slicing into portions.

Serve warm with your favorite dipping sauce (marinara, ranch, or garlic butter!).

Pro Tips for the Best Garbage Bread:

Fun Variations to Try:

What to Serve with Garbage Bread:

Marinara sauce - A perfect dipping sauce!

Ranch dressing - A creamy, herby contrast to the melted cheese.

Garlic butter - For an extra boost of flavor.

Soup - A warm bowl of tomato or broccoli cheddar soup makes this a full meal.

Salad - A simple side salad balances out the richness.

FAQs About Garbage Bread:

DIRECTIONS

1. Preheat the Oven: Set your oven to 375°F (190°C) and line a baking sheet with parchment paper.
2. Prepare the Bread: Slice the loaf of bread in half lengthwise.
3. Using your hands or a spoon, scoop out some of the soft inside to create space for the filling (save the scooped bread for breadcrumbs later!).
4. Mix the Filling: In a large mixing bowl, combine: Shredded cheese? Chopped leftover meats? Diced vegetables
5. Drizzle in olive oil, then season with garlic powder, salt, pepper, and optional Italian seasoning.
6. Mix well until everything is evenly coated.
7. Fill the Bread: Spoon the filling mixture evenly into both halves of the bread.
8. Press it down gently so it stays in place.
9. Bake Until Golden & Cheesy: Place the filled bread on a baking sheet and bake for 15-20 minutes, or until the cheese is fully melted and bubbly.
10. Slice & Serve!: Let the bread cool for a few minutes before slicing into portions.
11. Serve warm with your favorite dipping sauce (marinara, ranch, or garlic butter!).
12. Pro Tips for the Best Garbage Bread: ? Use a Sturdy Bread - French, Italian, or ciabatta loaves hold up well to stuffing and baking.? Make It Extra Crispy - Brush the crust with garlic butter or olive oil before baking for a golden, crispy finish.? Customize the Fillings - Anything goes! Try different meats, cheeses, or veggies based on what you have.? Want More Flavor? - Add red pepper flakes, hot sauce, or

BBQ sauce for an extra kick.? Make It a Meal - Pair with a side salad or soup for a complete dinner.

13. Fun Variations to Try: ? Philly Cheesesteak Garbage Bread - Fill with steak, sautéed onions, and provolone cheese.? Pizza-Style Garbage Bread - Stuff with pepperoni, mozzarella, and marinara sauce.? Veggie-Lover's Garbage Bread - Load up with spinach, mushrooms, tomatoes, and feta.? Mac & Cheese Bread - Yes, you can stuff it with leftover mac & cheese!
14. What to Serve with Garbage Bread: While this savory, cheesy bread is delicious on its own, it pairs great with:
15. Marinara sauce - A perfect dipping sauce!
16. Ranch dressing - A creamy, herby contrast to the melted cheese.
17. Garlic butter - For an extra boost of flavor.
18. Soup - A warm bowl of tomato or broccoli cheddar soup makes this a full meal.
19. Salad - A simple side salad balances out the richness.
20. FAQs About Garbage Bread: Q: Can I make this ahead of time?A: Yes! You can assemble the bread in advance and refrigerate it. When ready to eat, bake it fresh for the best texture.
21. Q: How do I store leftovers?A: Wrap in foil and store in the fridge for up to 3 days. Reheat in the oven at 350°F for 10 minutes.
22. Q: Can I freeze Garbage Bread?A: Absolutely! Wrap the baked bread tightly and freeze for up to 2 months. Reheat in the oven until warmed through.
23. Q: Can I use store-bought pizza dough instead of bread?A: Yes! Roll out pizza dough, add fillings, then fold it into a stromboli-style roll before baking.
24. A Cheesy, Savory Way to Use Up Leftovers!: Garbage Bread is the ultimate easy, cheesy, and delicious way to turn leftovers into something amazing. Whether you're making it for dinner, parties, or game day snacks, this stuffed bread is always a hit.
25. Try it out and let me know-what's your favorite filling combo? Drop a comment and share your best Garbage Bread creations! ??

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

Original recipe: <https://chefmaniac.com/garbage-bread-the-ultimate-way-to-turn-leftovers-into-a-delicious-feast/>