

## Cheesy Chicken Alfredo Garlic Bread: The Ultimate Comfort Food

Chicken Alfredo Garlic Bread



**OVEN**  
**375°F**

**TIME**  
**5 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 1 loaf French baguette or Italian bread, halved
- 2 cups cooked chicken breast, diced
- 1 cup Alfredo sauce (homemade or store-bought)
- 1 1/2 cups shredded mozzarella cheese
- 2 tbsp butter, melted
- 2 garlic cloves, minced
- Chopped parsley, for garnish

#### Swaps and Notes:

**Bread:** A French baguette or an Italian bread loaf is the perfect base for this recipe. You want a bread that is sturdy enough to hold all the toppings. You can also use a thick-cut garlic bread for extra flavor.

**Chicken:** Using pre-cooked chicken is a huge time-saver. You can use leftover roasted chicken, a store-bought rotisserie chicken, or you can quickly cook a couple of chicken breasts and dice them.

**Alfredo Sauce:** A good quality store-bought Alfredo sauce is a great shortcut. If you have a little extra time, a homemade Alfredo sauce will take this dish to the next level.

**Cheese:** Mozzarella cheese is perfect for its melting ability and classic flavor. You can also add some grated Parmesan cheese to the mix for a nutty, savory taste.

**Toppings:** The possibilities for toppings are endless! You can add some crumbled bacon, sautéed mushrooms, or a little bit of spinach to the mix

for extra flavor and nutrients.

Directions:

Preheat Oven: Preheat your oven to 375°F (190°C).

Make the Garlic Bread: In a small bowl, mix together the melted butter and the minced garlic.

Brush the butter mixture generously onto the cut sides of the bread.

Initial Bake: Place the bread on a baking sheet and bake for about 5 minutes, or until it's lightly toasted.

Assemble: Remove the bread from the oven. Spread a generous layer of Alfredo sauce over each half. Top with the diced chicken and a generous amount of shredded mozzarella cheese.

Final Bake: Place the baking sheet back in the oven and bake for 10 12 minutes, or until the cheese is melted and bubbly. For an extra golden and crispy top, broil for 1 2 minutes, but be sure to watch it closely so it doesn't burn.

Garnish and Serve: Garnish with fresh chopped parsley and serve warm.

Tips for Success:

Don't Over-Toast: The initial bake is just to lightly toast the bread, not to make it hard. You want it to be a little bit crispy but still soft enough to hold all the toppings.

Use Cooked Chicken: Using pre-cooked chicken is a huge time-saver. Rotisserie chicken is a perfect shortcut for this recipe.

Watch the Broiler: If you decide to broil the bread, watch it very closely. It can go from perfectly golden to burned in a matter of seconds.

Serve Immediately: This dish is best served immediately while the bread is still crispy and the cheese is gooey.

Serving Suggestions and Pairings:

Nutritional Information:

Storage and Leftover Tips:

Final Thoughts:

## DIRECTIONS

1. Preheat : Oven: Preheat your oven to 375°F (190°C).
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4. Assemble: Remove the bread from the oven. Spread a generous layer of Alfredo sauce over each half. Top with the diced chicken and a generous amount of shredded mozzarella cheese.
5. Final : Bake: Place the baking sheet back in the oven and bake for 10 12 minutes, or until the cheese is melted and bubbly. For an extra golden and crispy top, broil for 1 2 minutes, but be sure to watch it closely so it doesn't burn.
6. Garnish and : Serve: Garnish with fresh chopped parsley and serve warm.
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10. Serve : Immediately: This dish is best served immediately while the bread is still crispy and the

cheese is gooey.

11. **Serving Suggestions and Pairings:** This dish is a complete meal on its own, but it pairs beautifully with a simple side salad with a tangy vinaigrette to cut through the richness.
12. For a drink pairing, a light-bodied white wine like a Sauvignon Blanc or a Pinot Grigio would be a perfect complement to the creamy and savory flavors.
13. **Nutritional Information:** (Please note that this is an estimate and will vary based on specific brands and portion sizes)
14. This is a hearty, satisfying meal that is a good source of protein from the chicken. The bread provides carbohydrates, and the sauce and cheese add fats. While it is an indulgent meal, it's a wonderfully delicious treat that is perfect for a cozy dinner. The estimated calories are around 450 per serving.
15. **Storage and Leftover Tips:** Leftovers of this dish can be stored in an airtight container in the refrigerator for up to 2 days. To reheat, you can place a serving in a toaster oven or air fryer to bring back some of that crispy texture. You can also reheat it in the oven at 350°F (175°C) until heated through.
16. **Final Thoughts:** This Chicken Alfredo Garlic Bread recipe is a timeless classic for a reason. It's a comforting, delicious, and easy meal that is perfect for any occasion. The combination of a crispy baguette and a creamy, cheesy topping is simply irresistible. I hope you enjoy this effortless and delicious meal as much as I do!

## SWAPS & NOTES

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