

5-Minute Cheesy Garlic Bread for One - The Perfect Side Dish

Easy Cheesy Garlic Bread for One



OVEN
375°F

TIME
10 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

2 zero carb street taco tortillas
1/2 cup shredded mozzarella
1/2 tablespoon melted butter
Garlic powder (to taste)
Dried parsley (for garnish)

DIRECTIONS

1. Step 1: Preheat: Preheat your air fryer or oven to 375°F.
2. Step 2: Butter the Base: Brush melted butter onto one tortilla.
3. Step 3: Add Cheese & Garlic: Sprinkle half of the mozzarella evenly over the buttered tortilla. Add garlic powder to taste.
4. Step 4: Layer It: Place the second tortilla on top, creating a sandwich.
5. Step 5: Finish Toppings: Brush the remaining butter over the top tortilla. Sprinkle the remaining cheese evenly on top.
6. Step 6: Bake or Air Fry: Cook for 4-5 minutes, or until the cheese is golden and bubbly and the edges are crisp.
7. Step 7: Garnish: Remove carefully and sprinkle with dried parsley before serving.
8. Slice and enjoy immediately while it's hot and melty.

SWAPS & NOTES

Want to customize your garlic bread?

Here are a few easy ideas: Cheese Swap: Try provolone, parmesan, or an Italian blend.

Fresh Garlic: Substitute garlic powder with minced garlic mixed into the butter.

Spice It Up: Add crushed red pepper flakes.

TIPS FOR SUCCESS

Don't overload with butter - a light brush keeps it crispy, not soggy.

Use freshly shredded cheese for the best melt.

Let it cool for 1-2 minutes before slicing to prevent cheese from sliding out.

If baking in the oven, place it on a rack for extra crispness.

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

Original recipe: <https://chefmaniac.com/5-minute-cheesy-garlic-bread-for-one-the-perfect-side-dish/>