

## Restaurant-Style Olive Oil Bread Dip You Can Make at Home

Olive Oil Dip with Warm Bread



TIME

10 to 15 min

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### INGREDIENTS

- 1/2 cup extra virgin olive oil
- 2 cloves garlic, finely minced
- 1 teaspoon dried basil
- 1 teaspoon dried oregano
- 1/2 teaspoon dried rosemary, crushed
- 1/2 teaspoon crushed red pepper flakes
- 1/2 teaspoon freshly ground black pepper
- 1/2 teaspoon kosher salt
- 2 tablespoons grated Parmesan cheese
- 1 teaspoon balsamic vinegar, optional
- Freshly baked crusty bread, sliced

### DIRECTIONS

1. Mix the herbs and spices: In a small bowl, combine the minced garlic, dried basil, oregano, crushed rosemary, red pepper flakes, black pepper, and kosher salt.
2. Add the olive oil and parmesan: Pour the extra virgin olive oil over the herb mixture and stir well. Add the grated Parmesan cheese and mix again until everything is evenly combined.
3. Add the balsamic if using: If you want a little extra depth and a hint of sweetness, stir in the balsamic vinegar.
4. Transfer to a serving dish: Pour the mixture into a shallow serving dish or small bowl. This makes it easier to scoop up all the herbs and cheese with the bread.
5. Serve with warm bread: Slice the crusty bread and serve it warm alongside the dip. That is it.

### SWAPS & NOTES

Extra virgin olive oil is the star here, so use one with good flavor if possible.

Since the dip is uncooked, the quality of the oil really comes through.

Fresh garlic gives the dip its bold edge, but if you prefer a slightly milder flavor, you can let the mixture sit for a few minutes before serving so the garlic mellows into the oil.

The balsamic vinegar is optional, but it adds a subtle sweetness and depth that works especially well if you like a more rounded flavor.

### TIPS FOR SUCCESS

Because this recipe is so simple, each ingredient matters.

Use a flavorful olive oil, fresh garlic, and good parmesan for the best result.

Crushing the dried rosemary slightly before adding it helps soften its texture and release more flavor into the oil.

If you have time, let the dip sit for 10 to 15 minutes before serving so the herbs and garlic can infuse the oil a little more.

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