

Tomato Basil Garlic Bread: The Cheesy Side Dish Everyone Reaches for First

Here's what you'll need to get started:



OVEN
375°F

TIME
10 to 15 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 large baguette or Italian loaf, sliced thick
- 2 to 3 ripe tomatoes, sliced into rounds
- 3 to 4 cloves garlic, minced
- 1 1/2 cups shredded mozzarella cheese or fresh mozzarella slices
- Butter or olive oil
- Fresh basil
- Salt and black pepper
- Optional grated Parmesan or red pepper flakes

DIRECTIONS

1. Prepare the bread: Preheat your oven to 375°F. Arrange the thick slices of baguette or Italian loaf on a baking sheet.
2. Add the garlic base: Spread each slice lightly with butter or brush with olive oil. Sprinkle or spread the minced garlic evenly over the bread.
3. Layer the tomatoes and cheese: Top each slice with a tomato round or enough sliced tomato to cover the surface. Season lightly with salt and black pepper. Add the mozzarella on top of the tomatoes.
4. Bake until golden and melty: Bake for about 10 to 15 minutes, or until the cheese is melted and bubbly and the bread is crisp around the edges.
5. Finish with basil: Remove the bread from the oven and top with fresh basil. If you like, add a little grated Parmesan or a pinch of red pepper flakes for extra flavor.
6. Serve warm: Serve immediately while the cheese is still melty and the bread is at its crispiest.

SWAPS & NOTES

This recipe is very easy to adapt based on what you have on hand.

Bread: A baguette gives you smaller, crispier pieces, while an Italian loaf creates heartier slices.

Tomatoes: Ripe but firm tomatoes are best so they don't make the bread too wet.

Mozzarella: Shredded mozzarella melts evenly, while fresh mozzarella gives the bread a more classic Caprese-style look and flavor.

TIPS FOR SUCCESS

A few small tips can make this garlic bread even better: Use thick slices of bread so they hold up well under the toppings.

Don't overload with tomato, or the bread can get soggy.

Pat very juicy tomato slices dry before layering.

Add the basil after baking so it stays fresh and fragrant.

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

Original recipe: <https://chefmaniac.com/tomato-basil-garlic-bread-the-cheesy-side-dish-everyone-reaches-for-first/>