

rare recipes
by
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CHEESY GARLIC BREAD



Ingredients :

(in order of requirement, during preparation)

<input type="checkbox"/> Cheese Spread	4-5 Tablespoons
<input type="checkbox"/> Garlic Cloves – finely chopped	4-6
<input type="checkbox"/> Oregano Flakes	1-1 ½ Teaspoons
<input type="checkbox"/> Mozzarella Cheese – finely grated	½ cup
<input type="checkbox"/> Processed Cheese – finely grated	½ cup
<input type="checkbox"/> French Bread/ other loaf of Bread	1 - cut in 8 to 10 slices (each approx. 1.5 cm thick)

Method :

- Preheat the Oven to 200 degrees Celsius.
- Mix the Garlic flakes and Oregano flakes into the Cheese Spread.
- Apply the mix generously on one side of every slice of bread.
- Mix and spread the grated Mozzarella Cheese & Processed Cheese on every slice of bread.
- Bake it in the Oven for 6-10 minutes or till each slice becomes golden brown and crispy.
- Serve Hot.
- Enjoy!

Tip: Cheesy Garlic Bread is enjoyed best, when served hot and consumed within 5-10 minutes of preparation.

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