

rare recipes
by
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GARLIC BREAD



Ingredients :

(in order of requirement, during preparation)

- | | |
|--|------------------------------|
| <input type="checkbox"/> Butter | 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 (optional) |
| <input type="checkbox"/> Processed Cheese – finely grated | ½ cup (optional) |
| <input type="checkbox"/> French Bread/ other loaf of Bread | 1 - cut in 8-10 thick slices |

Method :

- Preheat the Oven to 200 degrees Celsius.
- Melt the Butter and mix the Garlic flakes and Oregano flakes into it.
- 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 (optional).
- Bake it in the Oven for 6-10 minutes or till each slice becomes golden brown and crispy.
- Serve Hot.
- Enjoy!

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

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