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Three-Cheese Garlic Bread ♦♦

Three-Cheese Garlic Bread is a delicious and indulgent appetizer that is perfect for any occasion. It is made with a combination of three cheeses - mozzarella, cheddar, and Parmesan - which are melted together with garlic and butter to create a gooey and flavorful topping. The bread is then toasted until golden brown and crispy. This recipe is sure to be a hit with cheese lovers!

Recipe Type: Standard

Prep Time: 10 mins

Cook Time: 15 mins

Total Time: 25 mins

Recipe Yield: 500 grams

Number of Servings: 8

Serving Size: 63 g

Ingredients

500 g	French bread
200 g	mozzarella cheese
100 g	cheddar cheese
50 g	parmesan cheese

4 garlic
cloves

50 g butter

Directions

Step 1

Preheating

Preheat the oven to 375°F (190°C).

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Cutting

Slice the French bread in half lengthwise.

Prep Time: 2 mins

Cook Time: 0 mins

Step 3

Cutting

Mince the garlic cloves.

Prep Time: 1 mins

Cook Time: 0 mins

Step 4

Mixing

In a small bowl, combine the minced garlic and melted butter.

Prep Time: 2 mins

Cook Time: 0 mins

Step 5

Spreading

Spread the garlic butter mixture evenly over the cut sides of the bread.

Prep Time: 2 mins

Cook Time: 0 mins

Step 6

Sprinkling

Sprinkle the mozzarella, cheddar, and Parmesan cheeses over the garlic butter.

Prep Time: 2 mins

Cook Time: 10 mins

Step 7

Baking

Place the bread halves on a baking sheet and bake for 10-15 minutes, or until the cheese is melted and bubbly.

Prep Time: 0 mins

Cook Time: 15 mins

Step 8

Resting

Remove from the oven and let cool for a few minutes before slicing and serving.

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 300 kcal

Fat: 20 g

Protein: 10 g

Carbohydrates: 20 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	10 g	58.82%	58.82%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	20 g	36.36%	40%
Fibers	1 g	2.63%	4%
Sugars	1 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	5 g	N/A	N/A
Saturated Fat	10 g	45.45%	58.82%
Fat	20 g	71.43%	80%
Cholesterol	30 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
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Vitamin A	10 iu	1.11%	1.43%
Vitamin C	0 mg	0%	0%
Vitamin B6	2 mg	153.85%	153.85%
Vitamin B12	6 mcg	250%	250%
Vitamin E	4 mg	26.67%	26.67%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	500 mg	21.74%	21.74%
Calcium	25 mg	2.5%	2.5%
Iron	6 mg	75%	33.33%
Potassium	2 mg	0.06%	0.08%
Zinc	2 mg	18.18%	25%
Selenium	8 mcg	14.55%	14.55%

Recipe Attributes

Events

Picnic

Course

Salads

Appetizers

Side Dishes

Sauces & Dressings

Cuisines

Italian

Cooking Method

Cut

Mixing

Resting

Serving

Cooking

None

Stir-frying

Mashing

Sprinkling

Heating

Refrigerating

Preparation

Oven

Meal Type

Snack

Lunch

Dinner

Difficulty Level

Easy

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