

GARLIC BREAD

TOASTIES

Ingredients:

- 1 loaf of French bread (day-old works great!)
- 1/2 cup garlic butter spread (store-bought or homemade)
- (if you're making it homemade, mix softened butter with minced garlic, parsley, salt, and a pinch of parmesan)
- Optional:
 - Grated parmesan cheese
 - Mozzarella cheese for melting
 - Fresh chopped parsley or chives for garnish



Directions:

- Preheat your oven to 375°F (or air fryer to 350°F).
- Slice the French bread into thin rounds (about 1/2-inch thick).
- Spread each piece generously with the garlic butter. If you're feeling extra, sprinkle a little parmesan or shredded mozzarella on top.
- Bake on a parchment-lined sheet for 8–10 minutes, or until golden and crispy.
- (If using an air fryer, cook in batches for 4–6 minutes until edges are toasty.)
- Garnish with chopped parsley or chives for a fresh pop of color (optional).
- Serve warm with marinara sauce for dipping, or alongside soup, salad, or pasta.



Enjoy!