

CHEESY GARLIC BREAD

YIELD: 8 SERVINGS

PREP TIME: 10 MINUTES

COOK TIME: 15 MINUTES

TOTAL TIME: 25 MINUTES

One bite of this and everyone will beg you to make this again and again! So cheesy, so ooey gooey and so melt-in-your-mouth AH-MAZING!

INGREDIENTS:

- 3/4 cup shredded cheddar cheese, divided
- 1/4 cup shredded mozzarella cheese
- 1/4 cup mayonnaise*
- 3 cloves garlic, minced
- 2 tablespoons freshly grated Parmesan
- 2 teaspoons Italian seasoning
- Kosher salt and freshly ground black pepper, to taste
- 1 (10-ounce) package Bake & Break™ Pull Apart Garlic Loaf with Cheese, separated in half crosswise
- 2 tablespoons chopped fresh parsley leaves



DIRECTIONS:

1. Preheat oven to 425 degrees F. Line a baking sheet with parchment paper.
2. In a large bowl, combine 1/2 cup cheddar cheese, mozzarella, mayonnaise, garlic, Parmesan and Italian seasoning; season with salt and pepper, to taste.
3. Place bread, cut-sides up, onto the prepared baking sheet. Spread cheese mixture evenly over the bread slices; top with remaining 1/4 cup cheddar cheese.
4. Place into oven and bake for 10-12 minutes, or until the cheese has melted.
5. Serve immediately, garnished with parsley, if desired.