

## Cheesy Pull-Apart Garlic Bread

Take your traditional garlic bread to another level. This recipe uses a whole loaf of sourdough bread to hold warm herb butter and two different cheeses. It is crisped and melted in the oven! Perfect side for soup!

Preparation Time: 15 min

Cooking Time: 40 min

Servings: 6-8

### Ingredients:

Amount	Ingredient	Cost – date:
1	Crusty Sourdough Loaf	
½ cup	Unsalted Butter	
3 cloves	Garlic, minced	
1 Tbsp	Parsley, chopped	
1 Tbsp	Chives, chopped (optional)	
1 cup	Mozzarella Cheese, shredded	
½ cup	Asiago Cheese, grated	
	Cost for the total recipe:	
	Cost for 1 serving:	

### Preparation:

1. Preheat the oven to 375 degrees F. Combine the butter & garlic in a small saucepan and melt the butter over medium heat. Remove from heat & stir in the parsley & chives if using.
2. Using a serrated knife, slice a cross-hatch pattern through the top crust of the loaf. Cut ALMOST all the way down but do not cut through – stop just at the bottom so that the bread stays intact.
3. Generously brush or pour the garlic-herb butter into all the crevices. Brush any remaining butter on the outside of the bread. Toss the mozzarella and asiago together and stuff into the crevices.
4. Wrap the loaf in foil and place on a baking sheet (to catch any buttery drips). Bake until the cheese has melted and the bread is warmed through, about 25 minutes. Open up the foil and bake again until crisp, golden brown, and bubbly, another 10 to 15 minutes.

Serve while still warm.

SOURCE: [www.gooddishtv.com/cheesy-pull-apart-garlic-bread](http://www.gooddishtv.com/cheesy-pull-apart-garlic-bread)

**Thanks for coming to Forest Brook Community Church today. We look forward to having you join us again to make another great recipe, enjoy some food and community!**

“Give us this day our daily bread.” Matthew 6:11