



Cheesy Garlic bread

Description

Air fryer garlic bread cooks up fast and makes the perfect side dish for any meal.

Duration:

Prep time: 5 MINUTES

Cook time: 4 MINUTES

Total time: 9 MINUTES

Yield: 10 – 12

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Ingredients

- 1/2 baguette, sliced in 1/2-inch thick slices
- 5 tablespoons butter, softened
- 4 garlic cloves, minced
- 1-1/2 tablespoon dried parsley
- small pinch of red pepper flakes
- 1/2 cup parmesan cheese
- 1/2 cup shredded mozzarella cheese

Instructions

Prepare the Bread

1. Cut the baguette into 1/2-inch thick slices.
2. Mix the softened butter, garlic, Parsley, parmesan cheese, mozzarella cheese and red pepper flakes in a bowl.
3. Baste the garlic butter mixture generously on top of the bread.

Air Fryer Garlic Bread

1. Place the garlic bread slices in the air fryer side by side and cook for about 3-4 minutes at 375 degrees.

Garlic Bread in Oven

1. Preheat the oven at 375 degrees. Place the tray of garlic bread in the Oven for around 6-8 minutes.
2. Remove the garlic bread from your air fryer / oven and serve!

Notes

3-4 minutes for a softer texture, or 5 minutes for a golden crisp edges.

Category

1. Air Fryer Recipes

Date

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