



## 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**

24/11/2024

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