

# EASY CHEESY GARLIC BREAD

## Ingredients

1 loaf of ciabatta bread or oval bread loaf  
1 1/2 cups Mozzarella Cheese  
1 tablespoon fresh parsley or 1/2 tbs of dried parsley  
3 large garlic cloves, crushed  
1/3 cup butter  
Salt and Peppe

## Instructions

Cut half-way through the bread, making diagonal slices, then create diagonal slices in the other direction – so effectively you make diamond shapes across the top of the loaf.

Mix the butter and garlic together until soft and easy to spread. Crack a little salt and pepper into the butter-garlic mixture and mix through.

Open up each little bread slice, and butter the inside of the slices. Add in a little cheese to each slice.

Sprinkle the top with parsley.

Wrap in tin foil and bake at 180C for 15 minutes and then remove the foil and grill for 5 minutes until the top of the loaf has browned nicely.