



## Cheesy Garlic Bread

AMBER ACT & SA / EVERYDAY NSW

Makes 20 55g slices of garlic bread

### Ingredients:

- 5 medium length rolls of French bread, sliced lengthways and sliced into four pieces
- 1/3 cup margarine, softened
- 8 cloves of garlic, minced
- ¼ cup tablespoons of continental parsley, chopped (optional)
- 2 cups reduced fat cheddar cheese
- 1 cup reduced fat mozzarella cheese

### Method:

1. Preheat oven to 200°C.
2. In a medium mixing bowl combine the softened margarine with the minced garlic and chopped parsley
3. In a separate bowl combine both cheeses
4. Spread margarine mixture evenly on the flat surface of the rolls
5. Sprinkle with the cheese
6. Bake for 5 minutes or until golden on the top
7. Serve warm

**Variations:** try substituting some of the cheese for parmesan to make it super cheesy flavour

**Tips:** Keep the garlic bread warm by storing in a pie warmer in foil until service

### Nutrition information:

	Per serve (55g)	Per 100g
Energy (kJ)	699	1271
Protein (g)	8.5	15.5
Fat – total (g)	7.1	12.8
Fat – saturated (g)	3	5.5
Carbohydrates – total (g)	16.6	30.2
Carbohydrates – sugar (g)	1.6	3
Sodium (mg)	328	597
Fibre (g)	1.3	2.3