Cheesy Chive and Garlic Bread

Cooking time	15 mins
Preparation time	10 mins
Serves	4

Who can resist piping-hot garlic bread? Here’s a new way of preparing this classic: cut your bread in a diamond pattern, flavour the butter with Royco Sour Cream & Chives Potato Bake, and finish the loaf with grated cheese for a lovely melty result.

Ingredients

- 1 large loaf of day-old bread
- 1 x Royco Sour Cream & Chives Potato Bake
- 70g (70ml) very soft butter
- 8 cloves fresh garlic, finely grated
- a small bunch of fresh chives, finely chopped
- 300g mozzarella or cheddar, grated
- extra grated cheese for topping

Vegetarian

This is a vegetarian recipe.

Family Friendly

Most children love garlic bread! You can reduce the quantity of fresh garlic if you think they’d prefer that.

Cook’s tips:

- It’s best to use a loaf that’s a day or two old for this recipe, to make it easier to slice.
- Ring the changes by adding chopped fresh parsley or dried mixed herbs to the butter mixture.

Method

1. Heat the oven to 190 °C.
2. Using a sharp serrated knife, carefully cut the bread diagonally into 3cm slices, taking

care not to cut all the way through to the bottom of the loaf.
3. Turn the bread around and cut in the other direction to form a diamond pattern.
4. In a bowl, mix together the soft butter, garlic, chives, and the contents of the sachet of Royco Sour Cream & Chives Potato Bake. Gently squeeze the edges of the loaf to open up the gaps and spread the butter mixture all over the inside of the bread, using a knife or your fingers.
5. Carefully stuff some of the grated mozzarella into the gaps and sprinkle the rest on top.
6. Place on a baking sheet and bake at 190 °C for 10 to 15 minutes, or until the top is golden and the cheese is bubbling. Serve hot.

Recipe Tags

Potato Bakes, Side, Light Meal

Related Recipes

Creamy Chicken and Pasta Bake

Cooking time

30 mins

Preparation time

20 mins

Macaroni Cheese with Tomato

Cooking time

30 mins

Preparation time

10 mins

Lamb Tray Tagine

Cooking time

180 mins

Preparation time

20 mins

Fiesta Mince Bowl

Cooking time

40 mins

Preparation time

10 mins

Ham, Mushroom and Cheese Bake

Cooking time

25 mins

Preparation time

10 mins

Butternut Risotto with Rocket and Feta

Cooking time

25-30 mins

Preparation time

5 mins

Bolognaise

Cooking time

30 mins

Preparation time

10 mins

Chicken & Mushroom Phyllo Pie

Cooking time

20 mins

Preparation time

15 mins

Penne with a Mediterranean Touch

Cooking time

15 mins

Preparation time

15 mins



Lamb Ragu Lasagna

Cooking time

35 mins

Preparation time

20 mins

Source URL: *https://www.royco.co.za/recipes/cheesy-chive-and-garlic-bread*