

Easy, Cheesy Garlic Bread

This easy, cheesy garlic bread is the perfect accompaniment to hearty pasta dishes, such as lasagna, spaghetti and meatballs, or rigatoni with chunky meat sauce. It is also a great appetizer on its own when served with a spicy marina sauce for dipping.

If you can't find shredded Gruyere, you can use the more traditional (and easier to find) shredded mozzarella instead.

Ingredients:

1 loaf ciabatta bread
¼ c. butter, unsalted
4 gloves garlic, finely minced
3 T. extra virgin olive oil
2 T. oregano, dried
Parmesan cheese, freshly grated
6 oz. shredded Gruyere cheese
salt and pepper, to taste

Directions:

Preheat oven to 350 degrees.

Cut ciabatta loaf in half lengthwise and arrange on a rimmed baking sheet lined with parchment paper.

In a small saucepan, melt the unsalted butter over medium heat. Add the garlic and cook for 2-3 minutes, until the garlic is soft. Remove from heat.

In a small glass bowl, combine melted butter, garlic, olive oil, and oregano. Stir to combine thoroughly. Brush each half of the ciabatta bread with the olive oil mixture; making sure the entire surface is covered.

Grate Parmesan cheese over the surface of both bread halves and top with shredded Gruyere cheese. Sprinkle each half with salt and pepper, to taste.

Place in oven and bake for approximately 8-10 minutes or until cheese is completely melted and starting to brown on top. Remove from oven and allow to cool slightly before serving.