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Cheese Garlic Bread



Ingredients

- 1 loaf long bread (baguette)
- 5 tbsp garlic cheese spread
- 2 cloves of garlic, crushed
- 1 tsp oregano
- 1 cup mozzarella cheese, grated
- 1 cup processed cheese, grated
- 2 tbsp coriander leaves, finely chopped

Preparation

- 1 Take a large bowl, add the garlic cheese, garlic and salt as required and mix well.
- 2 Cut the loaf into 2-3 cm slices, not completely.
- 3 Spread the garlic mixture over the loaf.
- 4 Sprinkle the grated cheese (mozzarella and processed both), oregano and chopped coriander leaves over it.
- 5 Now toast these in a preheated oven for 8-10 minutes till the slices have turned golden.
- 6 If you do not have an oven, you could keep these on a flat tawa/griddle and toast them on low heat till the butter melts.
- 7 Serve immediately.

Cooks Note
