

EASY GARLIC BREAD

Appetizer | Cooking Time: 8-10 minutes | Preparation Time: 5 minutes | Yield: 8-10 servings | Difficulty: Easy

This quick and easy garlic bread is a snap to put together with just three ingredients and is a great side with your favorite pasta dish!

Ingredients:

- 1 pound loaf Vienna bread (or other preferred fresh bread)
- 4 Tablespoon unsalted butter, melted
- 1 teaspoon Morton® Garlic Sea Salt



- Cut a 1 pound loaf of Vienna bread horizontally and place on a large cookie sheet. Brush melted butter evenly over loaf halves.
- 2 Sprinkle each half with a ½ teaspoon Morton® Garlic Sea Salt and bake in preheated 400 °F oven 8 to 10 minutes or until lightly toasted.
- Cut into strips and serve hot.

Tips for Success:

 For a cheesy variation, sprinkle shredded Mozzarella cheese over Garlic Sea Salt prior to baking.