

Taste of Home



Herb-Happy Garlic Bread

⌚ Total Time Prep/Total Time: 15 Min.



✉️ Test Kitchen Approved

You'll love the fresh garlic and herbs in this recipe. The mild goat cheese that's sprinkled on top makes it extra rich and wonderful. —Taste of Home Test Kitchen

Ingredients

- 1/2 cup butter, softened
- 1/4 cup grated Romano cheese
- 2 tablespoons minced fresh basil or 2 teaspoons dried basil
- 1 tablespoon minced fresh parsley
- 3 garlic cloves, minced
- 1 French bread baguette
- 4 ounces crumbled goat cheese

Directions

- 1 In a small bowl, mix the first 5 ingredients until blended. Cut baguette crosswise in half; cut each piece lengthwise in half. Spread cut sides with butter mixture. Place on an ungreased baking sheet.
- 2 Bake, uncovered, at 425° until lightly toasted, 7-9 minutes. Sprinkle with goat cheese; bake until goat cheese is softened, 1-2 minutes longer. Cut into slices.

Nutrition Facts