

## **Garlic Cheese Pull-Apart Bread**

Serves 6

### **Ingredients:**

- 1 large round loaf artisan bread
- 8 tablespoons (1 stick) salted butter, melted
- 1 – 3 cloves garlic, minced
- 1 cup grated mozzarella cheese
- 1 Tablespoon chopped parsley (optional)

### **Instructions:**

1. Preheat oven to 350 degrees F.
2. Using a serrated knife, cut loaf into thick slices (about 1 ½ inch thick), being careful not to cut all the way through the bottom of the loaf. Turn the bread 90 degrees and cut the bread again, perpendicular to your initial cuts, taking care again not to cut through the bottom of the loaf. This will create tall, thin bite-sized strips of bread that can easily be pulled up after baking.
3. Place loaf into HEB Kitchen & Table square baker. Mix garlic into melted butter. Pour garlic butter over bread and into all the cracks. Next, sprinkle mozzarella cheese into the cracks. Garnish with parsley, if desired. Bake for 20 minutes and enjoy!