BANGIN SPICES

RECIPE #013

BOLD. FUN. BIG FLAVOR.

GARLIC FREAK

CRAZY GARLIC BREAD

BUTTERY. CHEESY. GARLICKY. TOTAL VIBE!



15 MINUTES PREP

10 MINUTES BAKE

SERVES 6

TAKE ONE! | Add some BANGIN' to your table.

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GARLIC FREAK

CRAZY GARLIC BREAD

INGREDIENTS

GARLIC BUTTER:

- 1/2 cup (1 stick) unsalted butter, softened
- 3 cloves garlic, minced (or 1 tsp garlic paste)
- 2 tsp **BANGIN' Garlic Freak Spice Seasoning**
- 1 tbsp fresh parsley, chopped
- 1/4 tsp salt (optional)

BREAD:

- 1 loaf French bread or Italian bread
- 1 1/2 cups shredded mozzarella cheese
- 1/4 cup grated Parmesan cheese

MADE WITH GARLIC FREAK SPICE SEASONING



TIP: Want it extra crazy? Add a pinch of red pepper flakes to the garlic butter!

INSTRUCTIONS

1. Preheat oven to 425°F.
2. In a small bowl, mix together softened butter, minced garlic, **BANGIN' Garlic Freak Spice Seasoning**, parsley, and salt (if using) until well combined.
3. Slice the bread in half lengthwise. Place on a baking sheet, cut side up.
4. Spread the garlic butter mixture evenly over both halves of the bread.
5. Sprinkle mozzarella cheese evenly over both halves, then top with Parmesan cheese.
6. Bake for 8–10 minutes, or until the cheese is melted, bubbly, and golden at the edges.
7. For extra crispy edges, broil for 1–2 minutes. Watch closely!
8. Slice, serve hot, and get ready for garlic bread like you've never had! *TOTAL VIBE.*