



GARLIC BREAD - for a couple of Ciabatta Buns



Snack



15 min

Ingredients

40 grams of butter, softened (or margarine for DF)

1 clove of garlic, chopped

¼ teaspoon of dried mixed herbs

One or two buns or rolls (you can use gluten free rolls too)

(if you're using more than a couple of Ciabatta buns or a crusty loaf or bread stick, just increase the amount of butter, garlic and herbs you use).

GF DF V



Method

Pre-heat the oven to 180 degrees Celcius

Put all the ingredients in a small bowl and stir until they are well mixed.

Cut several thick slices in the Ciabatta buns, from the top of the bun down towards the bottom of the bun, being careful not to cut right the way through.

Spread the garlic butter along each of the slices, with a knife.

Wrap each bun in tinfoil

Pop the wrapped buns in the oven for 10-15 minutes, until the butter has melted into the slices and the bun is warmed through. The longer you leave it the crunchier the bun will get.

Garlic bread is great as a side for most meals, especially a bowl of soup, but it is also a really tasty snack, by itself!

Eat well, sleep well, study well or work well, and know you are loved.

Arohanui
Suzy