

SIDE DISH

Blue Cheese and Garlic Bread

28 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
25 min	15 min	10 min	8	\$1.07	356 kcal



Indulge your taste buds with the irresistible combination of Blue Cheese and Garlic Bread, a side dish that elevates any meal to gourmet status. Perfect for gatherings or a cozy night in, this recipe brings together the rich, tangy flavor of blue cheese with the comforting warmth of freshly baked Fr...

Ingredients

- ☐ ½ cup butter at room temperature (divided)
- ☐ 4 teaspoons garlic powder, divided
- ☐ 8 ounce blue cheese salad dressing
- ☐ 12 ounce French bread
- ☐ 3 ounce package grated Parmesan cheese, divided
- ☐ ½ cup shredded mozzarella cheese, divided

EQUIPMENT Baking sheet, Oven, Aluminum foil, Broiler

Method

- 1 Preheat oven to 400 degrees F (200 degrees C). Line a baking sheet with aluminum foil.
- 2 Cut French bread loaf in half lengthwise and spread butter on both cut sides.
- 3 Sprinkle each side with 2 teaspoons garlic powder.
- 4 Place halves on prepared baking sheet.
- 5 Bake in the preheated oven until butter has melted and bread is hot but not toasted, about 5 minutes.
- 6 Remove bread from oven.
- 7 Turn on oven's broiler.
- 8 Spread half the bottle of blue cheese salad dressing over each half; sprinkle each piece of bread with mozzarella cheese and Parmesan cheese.
- 9 Broil until mozzarella cheese has melted and is slightly browned, 1 to 4 minutes. Watch carefully to prevent burning.
- 10 Let bread cool 2 to 3 minutes before cutting into serving pieces.

Nutrition per serving

356	10 g	23 g	28 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			10.9 g · 68% of daily needs
Fibre			1.1 g · 4% of daily needs
Sugar			5.2 g · 6% of daily needs
Sodium			860 mg · 37% of daily needs
Cholesterol			45.3 mg · 15% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/blue-cheese-and-garlic-bread-146080