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Cheesy Texas Toast – The Ultimate Crispy, Golden, Melt-in-Your-Mouth Side Dish

If you're craving a quick, comforting, and irresistibly cheesy side dish, this Cheesy Texas Toast is your new go-to. Made with simple pantry ingredients and packed with buttery garlic flavor, every slice delivers a perfect balance of crunch and gooey melted cheese. Whether you're serving pasta, soup, barbecue, or enjoying it as a snack, this recipe guarantees a crowd-pleasing bite every time.

Why You'll Love This Recipe

- Ready in under 15 minutes
- Uses simple, budget-friendly ingredients
- Crispy edges + cheesy top = absolute perfection
- Great for dinners, parties, snacks, or kids' meals
- Customizable with your favorite cheeses and seasonings

Ingredients

- 4 slices Texas Toast or thick white bread
- ½ cup grated cheese (cheddar, mozzarella, or a blend)
- 2 tbsp unsalted butter, melted

- 2 cloves garlic, minced *(optional for extra flavor)*



Cheesy Texas Toast

Preparation

- Step 1: Preheat
  - Preheat your oven to 400°F (205°C).
- Step 2: Prep the Bread
  - Place your thick bread slices or Texas Toast on a baking sheet.
- Step 3: Make Garlic Butter
  - Mix melted butter with minced garlic in a small bowl.
    Brush this mixture generously on both sides of each bread slice.
- Step 4: Add the Cheese
  - Sprinkle grated cheese evenly on the top of each slice—cover every corner for

maximum cheesiness.

- Step 5: Bake
  - Bake for 10–12 minutes, or until:
  - Cheese is fully melted
  - Edges are golden and crisp
- Step 6: Serve
  - Enjoy your hot, crispy, cheesy Texas Toast immediately.

Pro Tips for the Best Cheesy Texas Toast

- Add Italian seasoning or parsley for flavor.
- Mix cheeses (cheddar + mozzarella) for gooey texture + sharp taste.
- For extra crispiness, broil for the last 1–2 minutes.

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