Chive Garlic Bread

Kim Orr - West Grove, PA Taste of Home Magazine - April/May 2012

Servings: 12

Bake Time: 15 minutes

1 loaf (one pound) French bread 1/4 cup butter, softened 1/4 cup Parmesan cheese, grated 2 tablespoons chives, minced 1 clove garlic, minced

Preheat oven to 350 degrees.

Cut the French bread into 1-inch-thick slices.

In a bowl, mix the butter, Parmesan cheese, chives and the garlic.

Spread the mixture on each slice of the bread.

Wrap in a piece of heavy-duty foil. Seal tightly.

Bake for 15 to 20 minutes or until heated through.

Per Serving (excluding unknown items): 146 Calories; 5g Fat (34.0% calories from fat); 4g Protein; 20g Carbohydrate; 1g Dietary Fiber; 12mg Cholesterol; 300mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 1 Fat.