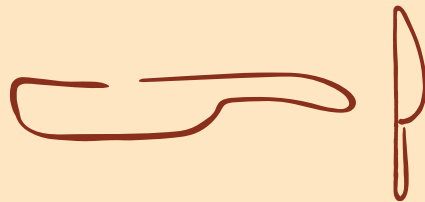


GARLIC BREAD

COOKING INSTRUCTIONS

PREP



To prepare, you'll need a sauté pan and a butter knife.

COOKING



- 1 For best results, butter should be at room temperature.
- 2 Heat the sauté pan on medium heat.
- 3 Open butter ramekin and Bread Pack.
- 4 Spread a thin layer of the cheesy garlic butter on to each slice of bread.
- 5 After sauté pan is preheated, toast the bread butter side down in the pan for about 1-2 minutes per side, checking periodically to ensure desired results. We enjoy a light toast so one side of the bread has a nice crunch and the other side is still soft. Remove toasts when you've achieved your desired results.
- 6 Plate with your pasta dishes.
- 7 Take a picture to share with your friends and family. Remember to tag Pasta Packs on Instagram or Facebook. Enjoy!