



Kitchen Cheat Sheet: Garlic Bread Casserole



Tips and Time Savers

- Feel free to use stale bread. Don't use anything that's gone rock-hard, but if your baguettes are getting a bit old, there's nothing like a delicious garlic butter mixture and layers of cheese to perk them back up!
- Use medium-high heat to brown the beef without drying it out. The beef will cook more evenly in a large skillet—use the largest you have!
- Let the garlic butter mixture sit at room temperature for a bit to make it easier to spread.
- Out of non-stick cooking spray? Wipe the dish down with some olive oil.
- If your casserole dish is extra full, place it on a baking sheet before putting it in the oven. This will catch any tomato sauce that spills as the melty cheese bubbles up!
- If you like your cheese to get a little brown on top, broil it for the last few minutes of baking time. However, watch it closely—the broiler is powerful and cheese can burn in an instant!

Storage

- Cover the casserole dish tightly with aluminum foil or plastic wrap, or portion leftovers into another airtight container. Refrigerate and consume within three days.
- For longer storage, seal the casserole leftovers in a freezer-safe container. They'll last for about one month. Let thaw in the fridge before rewarming.
- I prefer to reheat the garlic bread casserole in the oven until it's warmed through. However, you can use the microwave if you need to—the bread is usually just a tad soggy this way, though.

Variations

- Instead of ground beef, feel free to use ground turkey, sausage, or pork. Or, omit the meat for a vegetarian option.
- If your family likes meatball subs, swap the ground meat for mini meatballs from the freezer section! Heat them according to the directions, then add them to this casserole and bake.
- Don't prefer marinara? That's fine—use your fave meat sauce instead. However, you may choose to omit the recipe's ground beef in that case.
- To cut prep time, use any type of buttery garlic bread you prefer. Have a box of Texas toast getting old in your freezer? That'll do the job!
- If you'd prefer, you can cut the baguette slices into large, bite-size pieces. It's a bit easier to eat this way, especially for kids!
- Don't forget to garnish with red pepper flakes, fresh parsley, or basil leaves, and maybe a little extra cheese!

FAQs

can I use store-bought garlic bread?

Absolutely. Frozen, bakery, that box of Texas toast you forgot about—this recipe is not picky.

what if I don't have leftover garlic bread?

Make some. Slather a baguette with garlic butter and toast it—same energy, same result.

can I make this ahead of time?

Yep. Assemble it, cover, and stash it in the fridge for up to a day. Bake when you're ready and pretend you planned ahead.

can I freeze garlic bread casserole?

You can, but the bread will soften a bit when reheated. Still delicious, just less crispy drama.

what meat works besides ground beef?

Ground turkey, sausage, pork, even meatballs. This casserole is flexible and not emotionally attached to one protein.

how do I keep it from getting soggy?

Toast the bread first and don't skimp on structure. Soft bread + too much sauce = casserole soup.

can I make it without meat?

Of course. Skip the meat or load it up with veggies and call it a day.