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Garbage Bread

Introduction

Garbage bread is a remarkably indulgent dish that packs a punch of flavors and textures,

making it a favorite among savory snack lovers. Originating as a unique way to use up leftover ingredients, this delightful treat combines bread with a variety of fillings to create a mouthwatering experience. Whether you are hosting a gathering or simply craving a delicious snack, garbage bread is sure to impress.

Detailed Ingredients with measures

Dough

- 2 cups all-purpose flour
- 1 tsp salt
- 1 tbsp sugar
- 1 packet (2 ¼ tsp) active dry yeast
- ¾ cup warm water
- 2 tbsp olive oil

Fillings

- 1 cup shredded mozzarella cheese
- ½ cup pepperoni slices
- ½ cup diced bell peppers
- ½ cup sautéed mushrooms
- ¼ cup chopped green onions

Prep Time

20 minutes

Cook Time, Total Time, Yield

Cook Time: 30 minutes

Total Time: 50 minutes

Yield: 4 servings



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Detailed Directions and Instructions

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