



## Cheesy Bread Pulls

READY IN



45 min.

SERVINGS



24

CALORIES



133 kcal

SIDE DISH

ANTIPASTI

STARTER

SNACK

## Ingredients

- 6 slices oscar mayer bacon crumbled cooked
- 0.3 cup butter melted
- 2 cloves garlic minced
- 1 green onion thinly sliced
- 2 Tbsp 2 tbsp. kraft zesty italian dressing italian kraft
- 8 oz big mild cheddar cheese kraft
- 1 lb sourdough bread loaf

## Equipment

- baking sheet
- oven
- aluminum foil
- serrated knife

## Directions

- Heat oven to 350F.
- Use serrated knife to make vertical cuts, 1 inch apart, in top of bread loaf, being careful to not cut through to bottom of loaf. Turn bread 1/4 turn; repeat cuts.
- Cut each cheese slice into thirds; press into cuts in bread along with the bacon.
- Place loaf on large sheet of foil.
- Mix remaining ingredients until blended; drizzle over bread. Wrap with Reynolds Wrap Aluminum Foil; place on baking sheet.
- Bake 25 min. or until heated through, unwrapping bread after 15 min.

## Nutrition Facts



## Properties

Glycemic Index:9.15, Glycemic Load:7.66, Inflammation Score:-2, Nutrition Score:4.0265217585408%

## Flavonoids

Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg

## Nutrients (% of daily need)

Calories: 133.32kcal (6.67%), Fat: 8.03g (12.36%), Saturated Fat: 3.9g (24.36%), Carbohydrates: 10.38g (3.46%), Net Carbohydrates: 9.94g (3.62%), Sugar: 1.05g (1.17%), Cholesterol: 18.16mg (6.05%), Sodium: 239.48mg (10.41%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 4.99g (9.97%), Selenium: 9.27µg (13.25%), Vitamin B1: 0.15mg (10.22%), Calcium: 78.45mg (7.85%), Vitamin B2: 0.13mg (7.55%), Phosphorus: 72.36mg (7.24%), Folate: 25.63µg (6.41%), Vitamin B3: 1.14mg (5.72%), Manganese: 0.11mg (5.3%), Iron: 0.79mg (4.4%), Zinc: 0.62mg (4.11%), Vitamin A: 161.26IU (3.23%), Magnesium: 9.53mg (2.38%), Vitamin B6: 0.05mg (2.28%), Vitamin B12: 0.13µg (2.19%), Vitamin K: 2.25µg (2.14%), Copper: 0.04mg (1.78%), Fiber: 0.43g (1.74%), Vitamin E: 0.22mg (1.46%), Vitamin B5: 0.14mg (1.37%), Potassium: 44.26mg (1.26%)