



## Easy Garlic Bread

 Dairy Free

READY IN



40 min.

SERVINGS



1

CALORIES



1781 kcal

SIDE DISH

### Ingredients

- 0.3 cup butter softened
- 1 pound bread french
- 1 garlic powder finely chopped

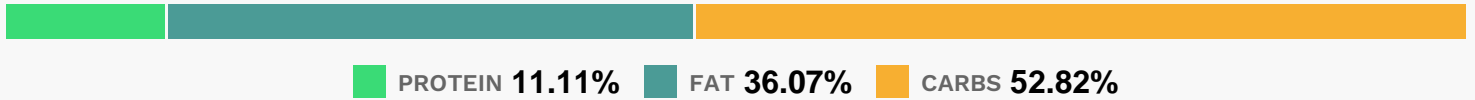
### Equipment

- oven

### Directions

- Heat oven to 400F.
- Mix butter and garlic.
- Cut bread crosswise into 1-inch slices.
- Spread butter mixture over 1 side of each bread slice. Reassemble loaf; wrap securely in heavy-duty aluminum
- Bake 15 to 20 minutes or until hot.

## Nutrition Facts



### Properties

Glycemic Index:85.5, Glycemic Load:181.51, Inflammation Score:-10, Nutrition Score:45.94043463015%

### Nutrients (% of daily need)

Calories: 1781.12kcal (89.06%), Fat: 71.9g (110.61%), Saturated Fat: 15.04g (93.99%), Carbohydrates: 236.82g (78.94%), Net Carbohydrates: 226.75g (82.46%), Sugar: 20.98g (23.31%), Cholesterol: 0mg (0%), Sodium: 3444.76mg (149.77%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 49.83g (99.67%), Vitamin B1: 3.23mg (215.49%), Selenium: 129.97µg (185.67%), Folate: 559.15µg (139.79%), Manganese: 2.39mg (119.33%), Vitamin B2: 1.97mg (115.66%), Vitamin B3: 21.89mg (109.44%), Iron: 17.79mg (98.84%), Vitamin A: 2706.6IU (54.13%), Phosphorus: 497.82mg (49.78%), Fiber: 10.07g (40.28%), Magnesium: 148.19mg (37.05%), Copper: 0.69mg (34.74%), Zinc: 4.75mg (31.65%), Calcium: 259.36mg (25.94%), Vitamin B6: 0.51mg (25.43%), Vitamin E: 3.3mg (22.03%), Potassium: 574.41mg (16.41%), Vitamin B5: 1.59mg (15.86%), Vitamin K: 3.18µg (3.03%), Vitamin B12: 0.08µg (1.26%)