



Garlic Bread

READY IN



10 min.

SERVINGS



8

CALORIES



306 kcal

SIDE DISH

Ingredients

- ☐ 0.5 cup butter softened
- ☐ 16 ounce bread split french
- ☐ 2.5 teaspoons garlic powder
- ☐ 4 ounces three-cheese blend shredded italian
- ☐ 0.8 teaspoon penzey's southwest seasoning italian
- ☐ 0.5 teaspoon oregano dried
- ☐ 0.3 teaspoon pepper

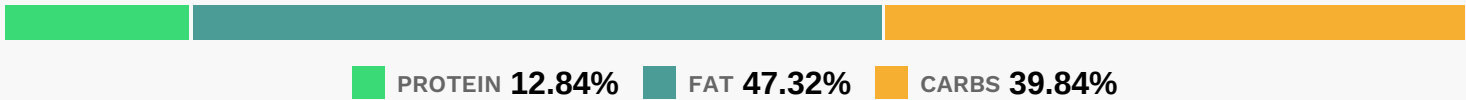
Equipment

- ☐ baking sheet
- ☐ oven

Directions

- ☐ Combine first 5 ingredients and 1/3 cup cheese; spread mixture evenly on cut sides of bread.
- ☐ Sprinkle evenly with remaining 2/3 cup cheese.
- ☐ Place on a baking sheet.
- ☐ Bake at 375 for 15 to 20 minutes or until cheese is melted and golden.
- ☐ Let stand for 2 to 3 minutes before serving.

Nutrition Facts



Properties

Glycemic Index:15.94, Glycemic Load:22.73, Inflammation Score:-6, Nutrition Score:8.0839130066983%

Nutrients (% of daily need)

Calories: 305.82kcal (15.29%), Fat: 16.36g (25.17%), Saturated Fat: 3.24g (20.28%), Carbohydrates: 30.99g (10.33%), Net Carbohydrates: 29.51g (10.73%), Sugar: 2.66g (2.95%), Cholesterol: 2.84mg (0.94%), Sodium: 502.7mg (21.86%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 9.98g (19.97%), Vitamin B1: 0.41mg (27.25%), Selenium: 16.46µg (23.51%), Folate: 71.07µg (17.77%), Manganese: 0.33mg (16.49%), Vitamin B2: 0.25mg (14.73%), Vitamin B3: 2.76mg (13.79%), Iron: 2.39mg (13.28%), Vitamin A: 513.14IU (10.26%), Calcium: 68.1mg (6.81%), Phosphorus: 67.24mg (6.72%), Fiber: 1.48g (5.92%), Magnesium: 20.24mg (5.06%), Copper: 0.09mg (4.7%), Zinc: 0.63mg (4.18%), Vitamin E: 0.62mg (4.15%), Vitamin B6: 0.08mg (4.04%), Potassium: 88.25mg (2.52%), Vitamin K: 2.45µg (2.33%), Vitamin B5: 0.21mg (2.12%)