



Garlic Cheesy Bread

 Vegetarian

READY IN



20 min.

SERVINGS



20

CALORIES



117 kcal

SIDE DISH

ANTIPASTI

STARTER

SNACK

Ingredients

- 0.3 tsp pepper black
- 1 bread baguette french
- 0.3 cup butter softened
- 0.3 tsp basil leaves dried
- 6 oz cracker barrel aged reserve extra sharp cheddar cheese cut into 24 slices ()
- 3 cloves garlic minced
- 0.3 tsp oregano leaves dried

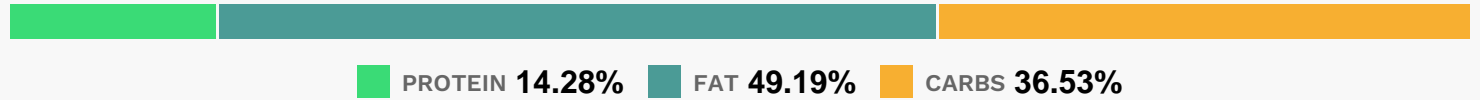
Equipment

- baking sheet
- oven
- serrated knife

Directions

- Heat oven to 400F.
- Use serrated knife to make 24 diagonal cuts in top of baguette, being careful to not cut through to bottom of baguette.
- Place, cut sides up, on baking sheet.
- Mix butter, garlic, herbs and pepper until blended; spread onto cut sides of baguette. Fill with cheese.
- Spread top of baguette with any remaining butter mixture.
- Bake 7 to 8 min. or until cheese is melted.

Nutrition Facts



Properties

Glycemic Index:11.23, Glycemic Load:8.1, Inflammation Score:-2, Nutrition Score:3.7278261009766%

Flavonoids

Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 117.06kcal (5.85%), Fat: 6.45g (9.92%), Saturated Fat: 3.68g (23.03%), Carbohydrates: 10.78g (3.59%), Net Carbohydrates: 10.31g (3.75%), Sugar: 0.96g (1.07%), Cholesterol: 16.64mg (5.55%), Sodium: 200.45mg (8.72%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 4.21g (8.42%), Selenium: 8.23µg (11.76%), Vitamin B1: 0.15mg (9.71%), Vitamin B2: 0.13mg (7.36%), Calcium: 73.11mg (7.31%), Folate: 26.62µg (6.66%), Phosphorus: 61.67mg (6.17%), Manganese: 0.12mg (5.96%), Vitamin B3: 0.98mg (4.88%), Iron: 0.83mg (4.61%), Vitamin A: 180.45IU (3.61%), Zinc: 0.53mg (3.54%), Magnesium: 9.11mg (2.28%), Fiber: 0.47g (1.89%), Copper: 0.04mg (1.77%), Vitamin B6: 0.03mg (1.68%), Vitamin B12: 0.1µg (1.61%), Vitamin E: 0.2mg (1.33%), Vitamin B5: 0.11mg (1.09%), Vitamin K: 1.1µg (1.05%)