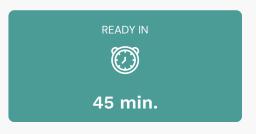
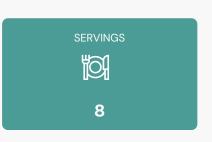


# **Garlic-Herb Loaf**

airy Free







SIDE DISH

# Ingredients

	11 ounce	breadstick	dough	refrigerated	soft	canned

3 garlic cloves minced

1 teaspoon penzey's southwest seasoning dried italian

2 teaspoons stick margarine melted

# **Equipment**

baking sheet

oven

# Directions □ Preheat oven to 35 □ Unroll dough (do not separate into breadsticks). □ Brush top of dough with butter; sprinkle minced garlic and seasoning evenly over dough. □ Beginning at 1 long edge, roll up jellyroll fashion. Pinch seam to seal (do not seal ends of dough). □ Place dough, seam side down, on ungreased baking sheet; cut 6 (1-inch) slits across top. □ Bake at 350 for 22 minutes or until lightly browned. Nutrition Facts □ PROTEIN 6.25% ■ FAT 46.57% ■ CARBS 47.18%

## **Properties**

Glycemic Index:4.38, Glycemic Load:O.11, Inflammation Score:-1, Nutrition Score:0.54521738527262%

### **Flavonoids**

Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

## Nutrients (% of daily need)

Calories: 137.5kcal (6.87%), Fat: 7.32g (11.27%), Saturated Fat: 2.67g (16.67%), Carbohydrates: 16.69g (5.56%), Net Carbohydrates: 15.86g (5.77%), Sugar: 2.13g (2.36%), Cholesterol: Omg (0%), Sodium: 390.77mg (16.99%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.21g (4.42%), Fiber: 0.83g (3.33%), Manganese: 0.03mg (1.56%), Vitamin K: 1.57µg (1.5%)