



## Hasselback Biscuits

READY IN



25 min.

SERVINGS



8

CALORIES



389 kcal

### Ingredients

- 20 ounce biscuit dough refrigerated canned
- 0.5 cup butter melted
- 1 tablespoon chives fresh chopped
- 2 teaspoons garlic salt
- 0.5 cup cheddar cheese shredded

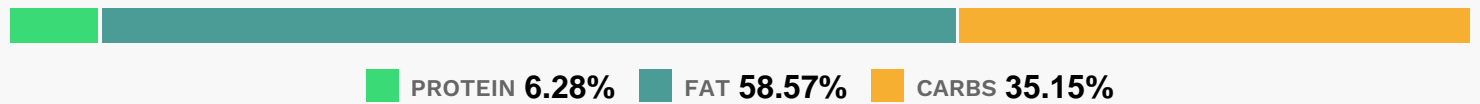
### Equipment

- bowl
- baking sheet
- oven

## Directions

- Preheat oven to 375 degrees F (190 degrees C).
- Unwrap each tube of biscuit dough and lay the two 'logs' on a baking sheet in the same formation they were in the can. Gently separate biscuits, keeping them still attached on the bottom, just enough to sprinkle Cheddar cheese between each biscuit.
- Stir melted butter and garlic salt together in a small bowl; drizzle evenly over each biscuit 'log'.
- Sprinkle with chives.
- Bake in the preheated oven until biscuit tops are golden and cheese is melted, 12 to 15 minutes.

## Nutrition Facts



## Properties

Glycemic Index:23.38, Glycemic Load:21.8, Inflammation Score:-4, Nutrition Score:8.7782607920792%

## Flavonoids

Isorhamnetin: 0.03mg, Isorhamnetin: 0.03mg, Isorhamnetin: 0.03mg, Isorhamnetin: 0.03mg Kaempferol: 0.04mg, Kaempferol: 0.04mg, Kaempferol: 0.04mg, Kaempferol: 0.04mg Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

## Nutrients (% of daily need)

Calories: 389.34kcal (19.47%), Fat: 25.6g (39.39%), Saturated Fat: 10.41g (65.09%), Carbohydrates: 34.57g (11.52%), Net Carbohydrates: 33.64g (12.23%), Sugar: 2.51g (2.78%), Cholesterol: 38.27mg (12.76%), Sodium: 1386.43mg (60.28%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 6.17g (12.35%), Phosphorus: 340.73mg (34.07%), Selenium: 15.47µg (22.1%), Vitamin B1: 0.31mg (20.38%), Vitamin B2: 0.24mg (14.31%), Manganese: 0.28mg (14.07%), Iron: 2.36mg (13.13%), Folate: 51.91µg (12.98%), Vitamin B3: 2.39mg (11.94%), Calcium: 88.77mg (8.88%), Vitamin A: 443.05IU (8.86%), Vitamin E: 1.32mg (8.79%), Potassium: 168.83mg (4.82%), Vitamin K: 4.87µg (4.64%), Zinc: 0.62mg (4.11%), Fiber: 0.93g (3.72%), Magnesium: 14.41mg (3.6%), Vitamin B12: 0.2µg (3.3%), Copper: 0.06mg (3.11%), Vitamin B5: 0.26mg (2.59%), Vitamin B6: 0.04mg (1.96%)