



## Herb Biscuit Loaf

READY IN



45 min.

SERVINGS



20

CALORIES



145 kcal

### Ingredients

- 0.3 cup butter melted
- 0.5 teaspoon dehydrated onion dried minced
- 0.5 teaspoon basil dried
- 0.3 teaspoon caraway seeds
- 0.1 teaspoon garlic powder
- 24 ounces biscuits

### Equipment

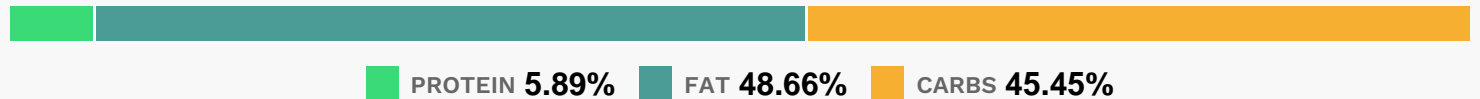
- bowl
- oven

baking pan

## Directions

- In a shallow bowl, combine the first 5 ingredients. Dip biscuits into butter mixture; fold in half and place in rows in a greased 8-in. square baking pan.
- Drizzle with the remaining butter mixture.
- Bake at 350° until golden brown, 27–30 minutes.

## Nutrition Facts



## Properties

Glycemic Index:6, Glycemic Load:10.44, Inflammation Score:-1, Nutrition Score:3.6852174035233%

## Nutrients (% of daily need)

Calories: 145.15kcal (7.26%), Fat: 7.92g (12.18%), Saturated Fat: 2.31g (14.41%), Carbohydrates: 16.64g (5.55%), Net Carbohydrates: 16.17g (5.88%), Sugar: 1.23g (1.37%), Cholesterol: 6.44mg (2.15%), Sodium: 338.77mg (14.73%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.16g (4.32%), Phosphorus: 147.63mg (14.76%), Vitamin B1: 0.15mg (9.75%), Selenium: 6.44µg (9.2%), Manganese: 0.14mg (6.9%), Iron: 1.15mg (6.4%), Folate: 24.19µg (6.05%), Vitamin B2: 0.1mg (5.93%), Vitamin B3: 1.14mg (5.73%), Vitamin E: 0.52mg (3.46%), Potassium: 80.1mg (2.29%), Vitamin K: 2.03µg (1.93%), Fiber: 0.47g (1.9%), Calcium: 18.41mg (1.84%), Magnesium: 6.21mg (1.55%), Copper: 0.03mg (1.48%), Vitamin A: 71.89IU (1.44%), Zinc: 0.17mg (1.15%), Vitamin B5: 0.11mg (1.07%)