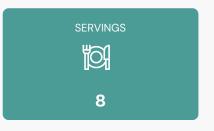


Herb Focaccia

airy Free







Ingredients

	11 ounce bread dough refrigerated french canned
	1 teaspoon basil dried
	0.5 teaspoon thyme leaves dried
	1 teaspoon kosher salt

- 2 tablespoons olive oil
- 1 teaspoon oregano dried
- 1 teaspoon pepper freshly ground

Equipment

frying pan

	oven		
	wooden spoon		
Directions			
	Unroll dough into a 15- x 10-inch jellyroll pan, and flatten slightly. Press handle of a wooden spoon into dough to make indentions at 1-inch intervals; drizzle with oil, and sprinkle with salt and remaining ingredients.		
	Bake at 375 for 10 minutes or until lightly browned.		
	Cut bread into rectangles, and serve warm with marinara sauce, if desired.		
Nutrition Facts			
	PROTEIN 7.49% FAT 33.21% CARBS 59.3%		

Properties

Glycemic Index:4.63, Glycemic Load:0.03, Inflammation Score:-3, Nutrition Score:1.0186956507032%

Nutrients (% of daily need)

Calories: 132kcal (6.6%), Fat: 4.67g (7.19%), Saturated Fat: 0.49g (3.09%), Carbohydrates: 18.76g (6.25%), Net Carbohydrates: 17.76g (6.46%), Sugar: 0.01g (0.02%), Cholesterol: Omg (0%), Sodium: 474.33mg (20.62%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.37g (4.74%), Vitamin K: 7.29µg (6.94%), Fiber: 1g (4%), Vitamin E: 0.57mg (3.8%), Manganese: 0.06mg (3.11%), Iron: 0.33mg (1.82%)