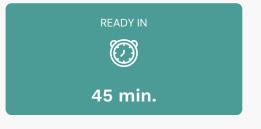
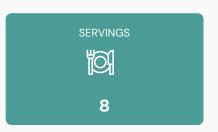


Herbed Focaccia

airy Free







Ingredients

rteaspoorrosemary uned
1 teaspoon rubbed sage dried
1 teaspoon thyme dried
1 tablespoon parsley fresh chopped
0.5 teaspoon kosher salt
1 tablespoon olive oil extra virgin extra-virgin
8 servings pizza dough all-purpose

1 tablespoon cornmeal yellow

Equipment

		oven	
		wooden spoon	
Directions			
		Roll prepared dough into a 12 x 8-inch rectangle on a floured surface.	
		Sprinkle the parsley, sage, rosemary, and thyme over the dough. Fold the dough into thirds. Knead lightly 1 minute or until the herbs are blended into the dough. Cover and let stand for 10 minutes.	
		Roll dough into a 14 x 12-inch rectangle.	
		Place dough on a baking sheet coated with cooking spray and sprinkled with cornmeal. Cover and let rise in a warm place 35 minutes or until doubled in size.	
		Preheat oven to 45	
		Uncover the dough. Make indentations in top of dough using the handle of a wooden spoon or your fingertips. Gently brush the dough with olive oil.	
		Sprinkle with kosher salt.	
		Bake dough at 450 for 15 minutes or until browned.	
Nutrition Facts			
		PROTEIN 11.11% FAT 19.85% CARBS 69.04%	

Properties

baking sheet

Glycemic Index:21.31, Glycemic Load:0.55, Inflammation Score:-1, Nutrition Score:1.4582608928499%

Flavonoids

Apigenin: 1.08mg, Apigenin: 1.08mg, Apigenin: 1.08mg, Apigenin: 1.08mg Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Myricetin: 0.07mg, Myricetin: 0.07mg, Myricetin: 0.07mg

Nutrients (% of daily need)

Calories: 161.1kcal (8.05%), Fat: 3.61g (5.55%), Saturated Fat: 0.7g (4.37%), Carbohydrates: 28.23g (9.41%), Net Carbohydrates: 27.18g (9.88%), Sugar: 3.56g (3.96%), Cholesterol: Omg (0%), Sodium: 557.89mg (24.26%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 4.54g (9.08%), Vitamin K: 11.61µg (11.06%), Iron: 1.78mg (9.89%), Fiber: 1.05g (4.18%), Vitamin E: 0.27mg (1.8%)