



Jalapeño & Cheese Monkey Bread

READY IN



60 min.

SERVINGS



1

CALORIES



2805 kcal

Ingredients

- 16.3 oz biscuits refrigerated quartered canned
- 2 Tbsp butter melted
- 0.8 tsp garlic powder
- 0.5 cup pickled jalapeño nacho drained
- 0.8 tsp oregano leaves dried
- 1.5 cups pepper jack cheese shredded with a touch of philadelphia, divided kraft

Equipment

- frying pan
- oven

loaf pan

Directions

Heat oven to 350F.

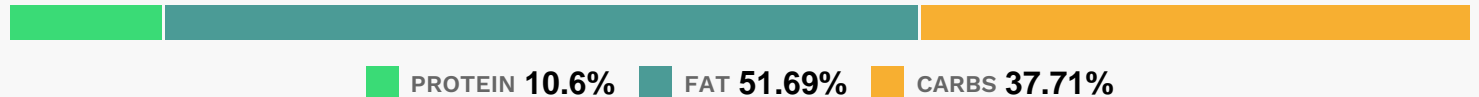
Dip 1/3 of the biscuit pieces, 1 at a time, into butter; place in 9x5-inch loaf pan sprayed with cooking spray. Top with 1/2 cup cheese, 3 Tbsp. nacho slices, and 1/4 tsp. each garlic powder and oregano; repeat all layers.

Cover with remaining dipped biscuit pieces, nacho slices and seasonings.

Bake 35 min. Top with remaining cheese; bake 5 to 10 min. or until melted. Cool bread 10 min. before removing from pan.

Serve warm.

Nutrition Facts



Properties

Glycemic Index:152, Glycemic Load:142.18, Inflammation Score:-10, Nutrition Score:57.000000158406%

Nutrients (% of daily need)

Calories: 2805.19kcal (140.26%), Fat: 162.61g (250.18%), Saturated Fat: 60.12g (375.75%), Carbohydrates: 266.89g (88.96%), Net Carbohydrates: 257g (93.45%), Sugar: 17.51g (19.45%), Cholesterol: 216.54mg (72.18%), Sodium: 5742.9mg (249.69%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 75.01g (150.02%), Phosphorus: 2887.41mg (288.74%), Selenium: 114.88µg (164.12%), Calcium: 1582.06mg (158.21%), Vitamin B1: 2.09mg (139.53%), Vitamin B2: 2.07mg (121.81%), Iron: 17.98mg (99.87%), Manganese: 1.92mg (96.01%), Folate: 366.02µg (91.51%), Vitamin B3: 16.22mg (81.11%), Vitamin E: 9.49mg (63.27%), Zinc: 8.23mg (54.85%), Magnesium: 178.62mg (44.66%), Vitamin K: 45.59µg (43.42%), Vitamin A: 2047.1IU (40.94%), Fiber: 9.9g (39.58%), Potassium: 1328.61mg (37.96%), Vitamin B12: 2.1µg (35.03%), Copper: 0.51mg (25.72%), Vitamin B6: 0.51mg (25.37%), Vitamin B5: 2.48mg (24.85%), Vitamin D: 1.02µg (6.78%)