

Olive Pinwheel Bread

 Dairy Free

READY IN



30 min.

SERVINGS



10

CALORIES



124 kcal

Ingredients

- 1 egg yolk lightly beaten
- 1 tablespoon rosemary leaves dried fresh minced crushed
- 1 tablespoon olive oil
- 0.5 cup olives ripe chopped
- 13.8 ounces pizza dough refrigerated

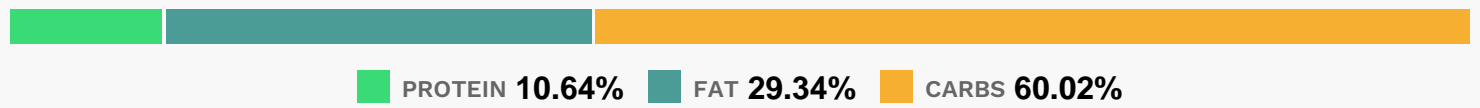
Equipment

- baking sheet
- oven

Directions

- Unroll pizza dough and place on a lightly floured surface.
- Brush with oil; sprinkle with rosemary and olives.
- Roll up jelly-roll style, starting with a short side; pinch seam to seal and tuck ends under.
- Place seam side down on a greased baking sheet.
- Brush with egg yolk.
- Bake at 350° for 20–25 minutes or until golden brown. Cool before cutting.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:1.026521726309%

Flavonoids

Naringenin: 0.05mg, Naringenin: 0.05mg, Naringenin: 0.05mg, Naringenin: 0.05mg Luteolin: 0.04mg, Luteolin: 0.04mg, Luteolin: 0.04mg, Luteolin: 0.04mg

Nutrients (% of daily need)

Calories: 124.46kcal (6.22%), Fat: 4.13g (6.36%), Saturated Fat: 0.81g (5.06%), Carbohydrates: 19.03g (6.34%), Net Carbohydrates: 18.19g (6.61%), Sugar: 2.47g (2.75%), Cholesterol: 19.44mg (6.48%), Sodium: 389.1mg (16.92%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.37g (6.75%), Iron: 1.16mg (6.44%), Vitamin E: 0.51mg (3.37%), Fiber: 0.84g (3.35%), Selenium: 1.07µg (1.53%), Vitamin A: 58.33IU (1.17%)