



Parmesan-Herb Biscuit Bread

READY IN



45 min.

SERVINGS



45

CALORIES



49 kcal

Ingredients

- 16.3 oz biscuits refrigerated canned
- 3 Tbsp butter melted
- 1 Tbsp oregano fresh chopped
- 0.5 cup parmesan cheese grated kraft

Equipment

- bowl
- frying pan
- oven
- wire rack

loaf pan

Directions

Heat oven to 350F.

Spray 9x5-inch loaf pan with cooking spray.

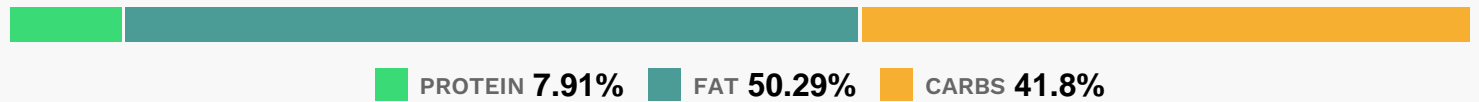
Mix cheese and oregano in medium bowl until well blended.

Dip biscuit pieces, 1 at a time, in butter, then in cheese mixture, turning to evenly coat each piece.

Place in prepared pan.

Bake 25 to 30 min. or until golden brown. Cool 10 min.; remove from pan to wire rack. Cool slightly.

Nutrition Facts



Properties

Glycemic Index:2.67, Glycemic Load:3.15, Inflammation Score:-2, Nutrition Score:1.34260868929%

Nutrients (% of daily need)

Calories: 49.24kcal (2.46%), Fat: 2.78g (4.27%), Saturated Fat: 0.92g (5.73%), Carbohydrates: 5.2g (1.73%), Net Carbohydrates: 5.01g (1.82%), Sugar: 0.36g (0.4%), Cholesterol: 3.1mg (1.03%), Sodium: 122.29mg (5.32%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.98g (1.97%), Phosphorus: 51.59mg (5.16%), Selenium: 2.33µg (3.33%), Vitamin B1: 0.04mg (2.96%), Manganese: 0.05mg (2.34%), Iron: 0.38mg (2.14%), Vitamin B2: 0.03mg (2.04%), Folate: 7.55µg (1.89%), Vitamin B3: 0.35mg (1.75%), Calcium: 16.86mg (1.69%), Vitamin E: 0.18mg (1.22%), Vitamin K: 1.2µg (1.14%)