



## Pesto Provolone Batter Bread

 Vegetarian  Gluten Free

READY IN



45 min.

SERVINGS



10

CALORIES



75 kcal

CONDIMENT

DIP

SPREAD

SAUCE

### Ingredients

- 3.5 ounce pesto basil sauce (with alessi)
- 1 large eggs
- 1 tablespoon pinenuts
- 0.5 cup provolone cheese (shredded divided (2.5 ounces))
- 1.3 cups water (hot (120° to 130°))
- 16 ounce roll mix (with pillsbury) hot
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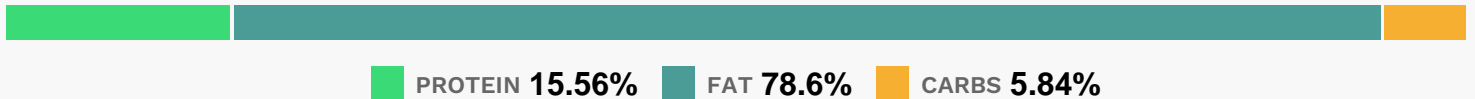
### Equipment

- bowl
- oven
- mixing bowl
- wooden spoon
- stand mixer

## Directions

- Combine roll mix, yeast packet, and 1/2 cup cheese in a large mixing bowl, stirring well; add hot water and egg, beating 2 minutes at medium speed of a heavy-duty electric stand mixer.
- Add pesto, beating well.
- Scrape dough from sides of bowl. Cover and let rise in a warm place (85), free from drafts, 30 minutes or until doubled in bulk. Stir dough 25 strokes with a wooden spoon.
- Spoon batter into a greased 2-quart round casserole; sprinkle with pine nuts.
- Sprinkle batter with remaining 2 tablespoons cheese.
- Bake at 350 for 45 minutes or until loaf is brown.

## Nutrition Facts



## Properties

Glycemic Index:2.7, Glycemic Load:0.04, Inflammation Score:-2, Nutrition Score:1.9213043325783%

## Nutrients (% of daily need)

Calories: 75.45kcal (3.77%), Fat: 6.59g (10.13%), Saturated Fat: 1.97g (12.31%), Carbohydrates: 1.1g (0.37%), Net Carbohydrates: 0.91g (0.33%), Sugar: 0.41g (0.45%), Cholesterol: 23.95mg (7.98%), Sodium: 149.35mg (6.49%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.93g (5.87%), Calcium: 69.72mg (6.97%), Vitamin A: 285.4IU (5.71%), Phosphorus: 48.39mg (4.84%), Manganese: 0.09mg (4.5%), Selenium: 2.5µg (3.57%), Vitamin B2: 0.05mg (2.72%), Vitamin B12: 0.14µg (2.35%), Zinc: 0.35mg (2.3%), Magnesium: 5.25mg (1.31%), Iron: 0.23mg (1.3%), Copper: 0.02mg (1.16%), Vitamin B5: 0.11mg (1.11%), Vitamin E: 0.16mg (1.07%)