



Pull-Apart Bacon Bread

READY IN



40 min.

SERVINGS



16

CALORIES



179 kcal

Ingredients

- 12 bacon diced
- 1 pound bread dough frozen thawed
- 2 tablespoons olive oil divided
- 4 ounces part-skim mozzarella cheese shredded
- 1 ounce ranch seasoning

Equipment

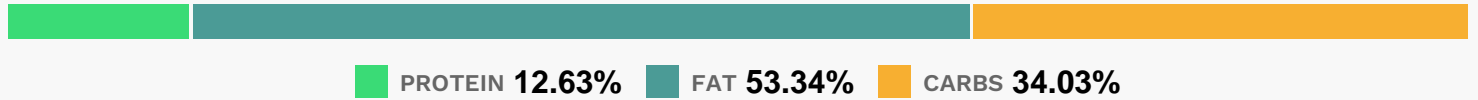
- bowl
- frying pan
- baking sheet

- paper towels
- oven
- aluminum foil

Directions

- In a large skillet, cook bacon over medium heat for 5 minutes or until partially cooked; drain on paper towels.
- Roll out dough to 1/2-in. thickness; brush with 1 tablespoon of oil.
- Cut into 1-in. pieces; place in a large bowl.
- Add the bacon, cheese, dressing mix and remaining oil; toss to coat.
- Arrange pieces in a 9-in. x 5-in. oval on a greased baking sheet, layering as needed. Cover and let rise in a warm place for 30 minutes or until doubled.
- Bake at 350° for 15 minutes. Cover with foil; bake 5–10 minutes longer or until golden brown.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:1.9365217154441%

Nutrients (% of daily need)

Calories: 179.42kcal (8.97%), Fat: 10.26g (15.78%), Saturated Fat: 3.15g (19.7%), Carbohydrates: 14.72g (4.91%), Net Carbohydrates: 14.17g (5.15%), Sugar: 0.08g (0.09%), Cholesterol: 15.43mg (5.14%), Sodium: 419.35mg (18.23%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 5.47g (10.93%), Selenium: 4.34µg (6.2%), Phosphorus: 56.57mg (5.66%), Calcium: 56.27mg (5.63%), Vitamin B3: 0.67mg (3.36%), Vitamin B1: 0.05mg (3.12%), Zinc: 0.39mg (2.6%), Vitamin B6: 0.05mg (2.44%), Vitamin B12: 0.14µg (2.34%), Vitamin E: 0.33mg (2.22%), Fiber: 0.55g (2.21%), Vitamin B2: 0.03mg (2.05%), Vitamin K: 1.17µg (1.11%), Potassium: 38.64mg (1.1%)