



Rosemary Blue Cheese Garlic Bread

 Vegetarian

READY IN



20 min.

SERVINGS



8

CALORIES



294 kcal

SIDE DISH

ANTIPASTI

STARTER

SNACK

Ingredients

- ☐ 0.3 pound cheese blue sliced
- ☐ 2 tablespoons rosemary dried
- ☐ 1 loaf bread french halved lengthwise
- ☐ 4 teaspoons garlic powder
- ☐ 2 teaspoons onion salt
- ☐ 0.5 cup butter salted softened

Equipment

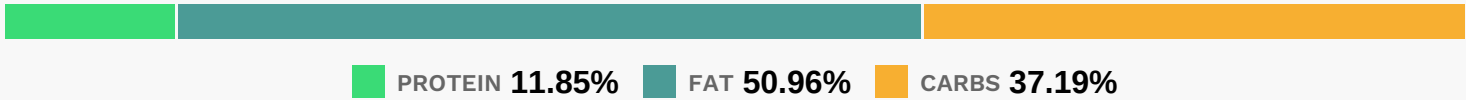
- ☐ bowl

- ☐ baking sheet
- ☐ oven
- ☐ broiler

Directions

- ☐ Preheat the oven's broiler and set the oven rack about 6 inches from the heat source.
- ☐ Stir the 2 tablespoons of rosemary, garlic powder, and onion salt together in a bowl.
- ☐ Add the softened butter to the herb mixture; mix to combine.
- ☐ Spread the butter mixture evenly onto the cut sides of the bread loaf; top with the blue cheese slices.
- ☐ Transfer the bread to a baking sheet.
- ☐ Place the bread under the broiler until the cheese is slightly melted, about 4 minutes.
- ☐ Sprinkle with additional rosemary if desired.

Nutrition Facts



Properties

Glycemic Index:29.06, Glycemic Load:20.22, Inflammation Score:-5, Nutrition Score:8.6647826368394%

Nutrients (% of daily need)

Calories: 294.38kcal (14.72%), Fat: 16.87g (25.96%), Saturated Fat: 10.25g (64.05%), Carbohydrates: 27.7g (9.23%), Net Carbohydrates: 26.25g (9.55%), Sugar: 2.43g (2.7%), Cholesterol: 41.13mg (13.71%), Sodium: 1137.76mg (49.47%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 8.83g (17.65%), Vitamin B1: 0.37mg (24.59%), Selenium: 16.88µg (24.11%), Folate: 69.27µg (17.32%), Vitamin B2: 0.28mg (16.28%), Manganese: 0.29mg (14.44%), Vitamin B3: 2.58mg (12.89%), Iron: 2.24mg (12.43%), Phosphorus: 117.32mg (11.73%), Calcium: 112.19mg (11.22%), Vitamin A: 478.34IU (9.57%), Zinc: 0.97mg (6.48%), Fiber: 1.45g (5.79%), Vitamin B6: 0.11mg (5.55%), Magnesium: 21.81mg (5.45%), Copper: 0.09mg (4.64%), Vitamin B5: 0.44mg (4.39%), Potassium: 120.98mg (3.46%), Vitamin B12: 0.2µg (3.28%), Vitamin E: 0.48mg (3.2%), Vitamin K: 1.69µg (1.61%)