



Sliced Baguette with Radishes and Anchovy Butter

READY IN



25 min.

SERVINGS



16

CALORIES



59 kcal

Ingredients

- ☐ 2 fillet anchovy finely chopped
- ☐ 16.5 inch crusty baguette
- ☐ 16 servings chives fresh chopped (for garnish)
- ☐ 16 servings kosher salt
- ☐ 2 tablespoons chives fresh chopped
- ☐ 10 radishes french trimmed thinly sliced (such as Breakfast)
- ☐ 0.5 cup butter unsalted room temperature (1 stick)

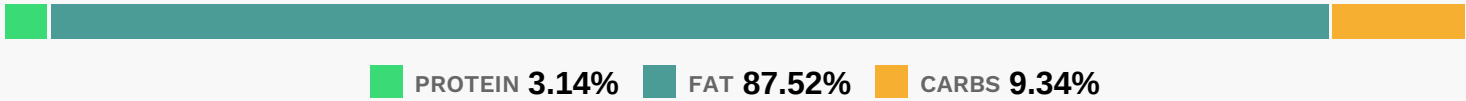
Equipment

☐ bowl

Directions

- ☐ Mix butter, 2 chopped anchovy fillets, and2 tablespoons chives in small bowl, adding1 more chopped anchovy fillet to taste, ifdesired. Season with salt and freshly groundblack pepper.
- ☐ Spread anchovy butter over1 side of each baguette slice. Top eachbaguette slice with radish slices, overlappingslightly to cover bread.
- ☐ Garnish withadditional chopped chives and serve.
- ☐ calories, 6 g fat, 0.4 g fiber
- ☐ Bon Appétit

Nutrition Facts



Properties

Glycemic Index:12.11, Glycemic Load:0.89, Inflammation Score:-2, Nutrition Score:1.0065217264321%

Flavonoids

Pelargonidin: 1.58mg, Pelargonidin: 1.58mg, Pelargonidin: 1.58mg, Pelargonidin: 1.58mg Isorhamnetin: 0.09mg, Isorhamnetin: 0.09mg, Isorhamnetin: 0.09mg, Isorhamnetin: 0.09mg Kaempferol: 0.16mg, Kaempferol: 0.16mg, Kaempferol: 0.16mg, Kaempferol: 0.16mg Quercetin: 0.07mg, Quercetin: 0.07mg, Quercetin: 0.07mg, Quercetin: 0.07mg

Nutrients (% of daily need)

Calories: 59.11kcal (2.96%), Fat: 5.86g (9.02%), Saturated Fat: 3.67g (22.92%), Carbohydrates: 1.41g (0.47%), Net Carbohydrates: 1.28g (0.47%), Sugar: 0.2g (0.22%), Cholesterol: 15.55mg (5.18%), Sodium: 212.29mg (9.23%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.47g (0.95%), Vitamin A: 237.55IU (4.75%), Vitamin K: 3.54µg (3.37%), Vitamin C: 1.17mg (1.42%), Folate: 5.13µg (1.28%), Vitamin E: 0.18mg (1.19%), Vitamin B1: 0.02mg (1.15%), Selenium: 0.73µg (1.05%), Vitamin B3: 0.21mg (1.04%), Manganese: 0.02mg (1.01%)