



## The Best Garlic Bread

 Popular

READY IN



10 min.

SERVINGS



12

CALORIES



247 kcal

SIDE DISH

### Ingredients

- ☐ 1 tablespoon garlic powder
- ☐ 1 pound bread italian
- ☐ 2 tablespoons mayonnaise
- ☐ 0.5 cup parmesan cheese grated

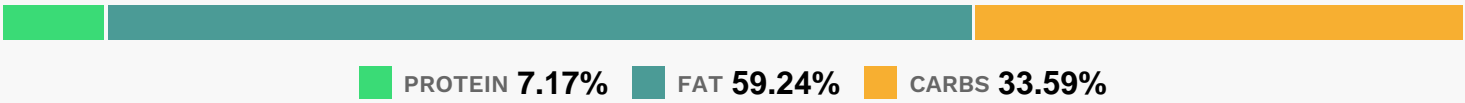
### Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ broiler

# Directions

- ☐ Preheat the broiler.
- ☐ In a medium bowl, mix the mayonnaise, Parmesan cheese and garlic powder until thick.
- ☐ Slice the Italian bread in half lengthwise and spread each half with mayonnaise mixture.
- ☐ Place halves on a medium baking sheet.
- ☐ Broil 2 to 5 minutes, checking frequently, until mixture is bubbling and golden brown.

## Nutrition Facts



## Properties

Glycemic Index:4.58, Glycemic Load:0.03, Inflammation Score:-1, Nutrition Score:2.4782608803362%

## Nutrients (% of daily need)

Calories: 246.54kcal (12.33%), Fat: 16.26g (25.02%), Saturated Fat: 8.18g (51.11%), Carbohydrates: 20.75g (6.92%), Net Carbohydrates: 19.36g (7.04%), Sugar: 11.71g (13.01%), Cholesterol: 4.61mg (1.53%), Sodium: 228.37mg (9.93%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 4.43g (8.86%), Vitamin B3: 1.71mg (8.55%), Folate: 24.49µg (6.12%), Fiber: 1.38g (5.53%), Iron: 0.86mg (4.75%), Phosphorus: 43.65mg (4.37%), Vitamin B1: 0.06mg (3.81%), Calcium: 37.55mg (3.75%), Vitamin K: 3.88µg (3.69%), Vitamin B2: 0.05mg (2.93%), Potassium: 98.11mg (2.8%), Selenium: 1.67µg (2.39%), Magnesium: 8.42mg (2.11%), Zinc: 0.28mg (1.86%)