

Garlic and Herb Dutch Oven Bread

Chef Audrey - Aldi Test Kitchen
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3 cups all-purpose flour
1 packet active dry yeast
1 1/2 teaspoons sea salt
pinch ground pepper
1 tablespoon chopped
rosemary
1 tablespoon chopped
thyme
1/2 teaspoon garlic powder
1 1/2 cups hot water,
minced

Preheat the oven to 450 degrees.

In a large bowl, combine the flour yeast, salt, pepper, rosemary, thyme, garlic powder and garlic. Stir to combine.

Add water to the bowl. Stir to combine. Cover with plastic wrap and let rise for one hour.

Meanwhile, place a cast-iron six-quart Dutch oven in the oven to heat.

After a one hour rise time, place the dough on a floured surface. Knead twelve times and shape into a ball. Set aside on a piece of parchment paper.

Remove the Dutch oven from the oven. Carefully place the parchment paper and the dough into the Dutch oven. Cover.

Bake for 30 minutes.

Remove the lid. Bake for an additional 10 minutes.

Per Serving (excluding unknown items): 1390 Calories; 4g Fat (2.6% calories from fat); 42g Protein; 290g Carbohydrate; 12g Dietary Fiber; 0mg Cholesterol; 2842mg Sodium. Exchanges: 19 Grain(Starch); 1/2 Lean Meat.