

Spiedini Alla Romana (Roasted Italian Loaf)

Yield: 4 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-loaf-rustica-recipe>

Ingredients:

- 6 tablespoons unsalted butter
- 1 shallot finely chopped
- 4 anchovy fillets drained and coarsely chopped, we like the kind packed in oil, but packed in water works, too
- 1/4 cup white wine
- 1 cup chicken stock
- 1/4 cup capers nonpareil, drained
- 6 basil leaves large, chopped
- 1 tablespoon fresh flat leaf parsley chopped
- kosher salt
- freshly ground black pepper
- 1 loaf bread rustic-style, round or rectangle loaf, not-sliced
- 1 clove garlic cut in half
- 1 pound fresh mozzarella sliced into 5 half-inch slices

Nutrition:

1. Calories: 930 calories
2. Carbohydrate: 82 grams
3. Cholesterol: 140 milligrams
4. Fat: 47 grams
5. Fiber: 3 grams
6. Protein: 40 grams
7. SaturatedFat: 27 grams
8. Sodium: 2210 milligrams
9. Sugar: 8 grams

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