

No Knead Bread With Mexican Twist!

Yield: 6 min
Total Time: 240 min

Recipe from: <https://www.recipeschoose.com/recipes/yeast-bread-recipe-from-mexico>

Ingredients:

- 3 cups flour plus more for dusting and shaping loaf
- 1/2 teaspoon yeast
- 1 teaspoon salt
- 1 1/2 cups warm water
- 2 fresh jalapeños large, sliced
- 1 ancho large dried chile, stem and seeds removed, torn into pieces
- 8 ounces oaxaca cheese crumbled queso fresco, farmers cheese or shredded monterey, or cheddar

Nutrition:

1. Calories: 370 calories
2. Carbohydrate: 50 grams
3. Cholesterol: 45 milligrams
4. Fat: 11 grams
5. Fiber: 3 grams
6. Protein: 16 grams
7. SaturatedFat: 7 grams
8. Sodium: 710 milligrams
9. Sugar: 1 grams

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