

# ***SPINACH FETA***

## ***Bread***



### **Spinach Feta**

A savory loaf loaded with spinach, feta cheese, and special seasonings, this has been a customer favorite for years.

#### **Serving Ideas:**

- Absolutely fabulous on the grill—just cut a slice or two (or ten!), brush with one of our bread dipping oils and toast on the grill until well browned. Pop the hot slices in a basket and pass around! Eat as is, or dip in marinara sauce.
- Arrange some slices of Farmers Market tomatoes, lightly drizzle with one of our dipping oils, for an extra-special open-faced sandwich in the summertime!
- Definitely a great accompaniment for soups or salads.

***SPINACH FETA***

# Nutrition Facts

Serving Size 1 slice 1/15 loaf

1.75oz (50g)

Servings Per Container About 15

## Amount Per Serving

**Calories** 120      **Calories from Fat** 20

**% Daily Value\***

**Total Fat** 2g      **3%**

Saturated Fat 1.5g      **8%**

Trans Fat 0g

**Cholesterol** 10mg      **3%**

**Sodium** 380mg      **16%**

**Total Carbohydrate** 19g      **6%**

Dietary Fiber 2g      **8%**

Sugars 4g

**Protein** 4g

Vitamin A 8%      • Vitamin C 0%

Calcium 6%      • Iron 4%

\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

		Calories:	2,000	2,500
Total Fat	Less than	65g	80g	
Saturated Fat	Less than	20g	25g	
Cholesterol	Less than	300mg	300mg	
Sodium	Less than	2,400mg	2,400mg	
Total Carbohydrate		300g	375g	
Dietary Fiber		25g	30g	

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

## INGREDIENTS:

Enriched White Flour (unbleached, unbromated), Filtered Water, Fresh-ground 100% Whole Wheat Flour, Feta Cheese, Hi Fructose Corn Syrup, Spinach, Yeast, Salt, Dried Garlic, Oregano and Black Pepper.

CONTAINS: WHEAT AND MILK

***Roughly 45% whole wheat flour, 55% white flour***

*Made in our kitchen  
from scratch-  
(just like homemade)  
.....always!*



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