



Brie, Basil, Bacon & Blue Panini...and a Breville Panini Press Giveaway!

♥♥ Popular

READY IN



20 min.

SERVINGS



4

CALORIES



287 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- ☐ 2 ounces cheese blue crumbled
- ☐ 8 strips bacon cooked
- ☐ 1 baguette french divided
- ☐ 8 basil leaves fresh

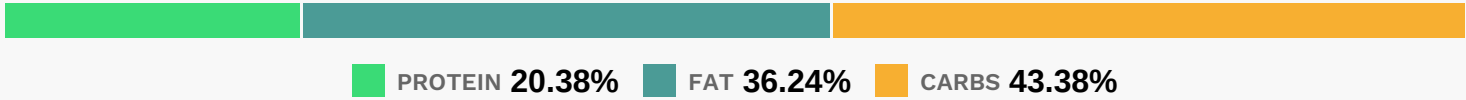
Equipment

- ☐ grill
- ☐ panini press

Directions

- ☐
- Heat the panini maker according to the manufacturer’s directions.For each sandwich: Slice the dome off of the baguette to create a flat grilling surface. Split the baguette in half lengthwise to create top and bottom halves. Inside the bottom half, lay down a thin layer of Brie slices and sprinkle a little blue cheese (according to your taste) on top.
- ☐
- Add two leaves of basil, two strips of bacon, more blue cheese and more Brie. Close the sandwich with the top baguette half.Grill the panini, two at a time, until the cheese is melted and the baguette is toasted, 4 to 5 minutes.

Nutrition Facts



Properties

Glycemic Index:42.19, Glycemic Load:20.72, Inflammation Score:-4, Nutrition Score:10.585217322344%

Nutrients (% of daily need)

Calories: 286.98kcal (14.35%), Fat: 11.4g (17.53%), Saturated Fat: 4.91g (30.69%), Carbohydrates: 30.69g (10.23%), Net Carbohydrates: 29.36g (10.68%), Sugar: 3g (3.34%), Cholesterol: 26.47mg (8.82%), Sodium: 818.09mg (35.57%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 14.41g (28.83%), Vitamin B1: 0.46mg (30.52%), Selenium: 20.92µg (29.89%), Vitamin B3: 4.67mg (23.35%), Folate: 72.52µg (18.13%), Phosphorus: 176.76mg (17.68%), Vitamin B2: 0.29mg (17.21%), Manganese: 0.3mg (15.2%), Calcium: 143.64mg (14.36%), Iron: 2.38mg (13.21%), Zinc: 1.37mg (9.11%), Vitamin B6: 0.18mg (8.77%), Vitamin B5: 0.66mg (6.62%), Magnesium: 24.98mg (6.25%), Vitamin B12: 0.35µg (5.79%), Potassium: 195.99mg (5.6%), Fiber: 1.33g (5.3%), Vitamin K: 5.54µg (5.27%), Copper: 0.1mg (5.06%), Vitamin A: 156.27IU (3.13%), Vitamin E: 0.29mg (1.94%)