



Cheesy Fiesta Pizza Bread

READY IN



28 min.

SERVINGS



12

CALORIES



416 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- 3 Tbsp original barbecue sauce kraft
- 0.5 lb mexican chorizo
- 4 oz philadelphia cream cheese softened ()
- 2 Tbsp cilantro leaves fresh chopped
- 0.8 cup regular corn frozen
- 16 oz bread split italian
- 8 oz low-moisture part-skim mozzarella cheese shredded divided kraft
- 0.3 cup real mayo mayonnaise kraft
- 0.5 cup classico family favorites pasta sauce traditional

- 2 oscar mayer wieners sliced

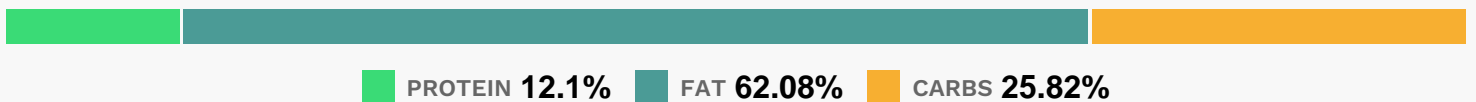
Equipment

- baking sheet
- paper towels
- oven
- microwave

Directions

- Heat oven to 350F.
- Place bread halves, cut sides up, on baking sheet.
- Spread 1 bread half with mayo, then pasta sauce; top with 1 cup mozzarella and wieners.
- Crumble chorizo into microwaveable dish. Microwave on HIGH 5 min., stirring after 2 min.
- Drain on paper towels.
- Combine chorizo and barbecue sauce.
- Spread cream cheese onto remaining bread half; cover with chorizo mixture, corn and remaining mozzarella.
- Bake 13 min. or until toppings are heated through and cheeses are melted.
- Sprinkle chorizo-topped bread half with cilantro.
- Cut each bread half into 6 slices.

Nutrition Facts



Properties

Glycemic Index:17.5, Glycemic Load:0.72, Inflammation Score:-3, Nutrition Score:5.9973913612573%

Flavonoids

Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg

Nutrients (% of daily need)

Calories: 416.14kcal (20.81%), Fat: 28.73g (44.2%), Saturated Fat: 13.72g (85.76%), Carbohydrates: 26.89g (8.96%), Net Carbohydrates: 25.08g (9.12%), Sugar: 14.05g (15.61%), Cholesterol: 38.79mg (12.93%), Sodium: 460.73mg (20.03%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 12.6g (25.2%), Calcium: 162.42mg (16.24%), Phosphorus: 132.62mg (13.26%), Vitamin B3: 2.31mg (11.55%), Vitamin B2: 0.15mg (9.01%), Folate: 35.44µg (8.86%), Iron: 1.59mg (8.85%), Selenium: 5.83µg (8.33%), Vitamin K: 8.68µg (8.26%), Fiber: 1.8g (7.22%), Vitamin A: 346.98IU (6.94%), Vitamin B1: 0.09mg (6.07%), Zinc: 0.91mg (6.03%), Potassium: 193.1mg (5.52%), Magnesium: 18.05mg (4.51%), Vitamin B12: 0.22µg (3.67%), Vitamin E: 0.44mg (2.96%), Vitamin B6: 0.05mg (2.72%), Manganese: 0.04mg (2.15%), Vitamin B5: 0.18mg (1.85%), Vitamin C: 1.51mg (1.83%), Copper: 0.03mg (1.67%)