



Grilled Brie and Goat Cheese with Bacon and Green Tomato



Vegetarian



Gluten Free

READY IN



45 min.

SERVINGS



4

CALORIES



699 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- ☐ 12 ounces round of président brie with a serrated knife good thinly sliced
- ☐ 8 ounces goat cheese such as bûcheron, cut into 8 slices soft
- ☐ 2 tomatoes green sliced
- ☐ 4 servings pepper black freshly ground
- ☐ 10 tablespoons butter unsalted at room temperature ()

Equipment

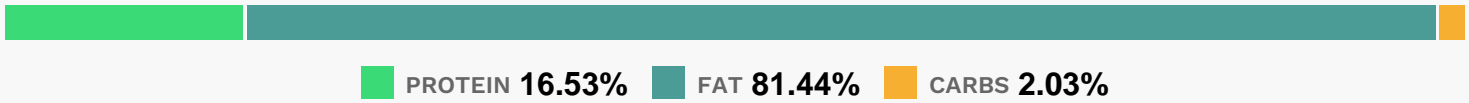
- ☐ bowl

- ☐ frying pan
- ☐ paper towels

Directions

- ☐ Put the bacon in a large skillet or on a griddle and cook, flipping it once, over medium heat until golden brown and crisp, about 10 minutes.
- ☐ Remove to a paper towel-lined plate. Break each piece in half and set aside.
- ☐ Heat a cast-iron griddle or cast-iron pan over medium heat.
- ☐ Spread butter on one side of each slice of bread. Flip over 4 slices of the bread slices and layer each with 3 to 4 slices of Brie, 2 green tomato slices, 2 slices of goat cheese, and 4 slices of the bacon. Season with salt and pepper.
- ☐ Place the remaining bread slices on top, butter side up, and cook on the griddle until the bottom is golden brown, 3 to 4 minutes. Flip the sandwich over, cover with a heatproof bowl (to melt the cheese), and continue cooking until the bottom is golden brown and the Brie has melted, 3 to 4 minutes.

Nutrition Facts



Properties

Glycemic Index:14.75, Glycemic Load:0.12, Inflammation Score:-8, Nutrition Score:16.60739133669%

Nutrients (% of daily need)

Calories: 699.09kcal (34.95%), Fat: 64.03g (98.5%), Saturated Fat: 41.06g (256.62%), Carbohydrates: 3.6g (1.2%), Net Carbohydrates: 2.9g (1.06%), Sugar: 3.37g (3.74%), Cholesterol: 186.38mg (62.13%), Sodium: 755.47mg (32.85%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 29.24g (58.47%), Vitamin A: 2359.22IU (47.18%), Vitamin B2: 0.69mg (40.85%), Phosphorus: 330.82mg (33.08%), Vitamin B12: 1.57µg (26.18%), Calcium: 252.71mg (25.27%), Copper: 0.49mg (24.67%), Selenium: 14.52µg (20.74%), Vitamin B6: 0.39mg (19.64%), Zinc: 2.62mg (17.48%), Vitamin C: 14.39mg (17.44%), Folate: 68.69µg (17.17%), Vitamin B5: 1.32mg (13.2%), Vitamin K: 11.8µg (11.24%), Iron: 1.83mg (10.18%), Vitamin B1: 0.14mg (9.2%), Vitamin E: 1.35mg (9.02%), Magnesium: 33.1mg (8.28%), Manganese: 0.16mg (8.06%), Potassium: 279.2mg (7.98%), Vitamin D: 1.18µg (7.85%), Vitamin B3: 0.89mg (4.45%), Fiber: 0.7g (2.81%)