



## Grilled Cheesy Olive Bread

READY IN



20 min.

SERVINGS



16

CALORIES



202 kcal

### Ingredients

- 1 pound bread french
- 8 ounces cheddar cheese shredded
- 4.5 ounces chilis green chopped canned
- 0.5 teaspoon onion powder
- 16 servings pimiento stuffed olives sliced
- 5 ounces creamy pimiento cheese
- 0.3 cup salad dressing

### Equipment

- bowl

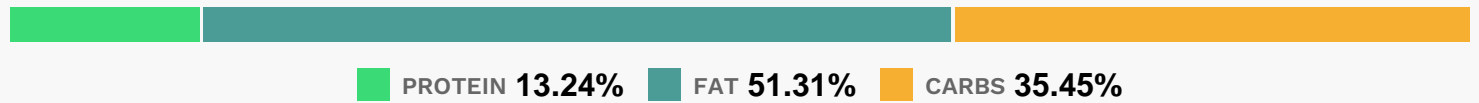
baking sheet

grill

## Directions

- Heat coals or gas grill for indirect heat. If using charcoal grill, arrange coals around edge of firebox.
- Mix all ingredients except bread and olives in medium bowl.
- Place bread, cut sides down, over center of charcoal grill or over unheated side of gas grill and over medium-low heat. Cover and grill 4 to 5 minutes or until toasted.
- Remove bread to cookie sheet; spread toasted sides with cheese mixture. Cover and grill bread, cheese sides up, 5 to 7 minutes or until cheese is hot and melted.
- Garnish with olives.
- Cut bread into slices to serve.

## Nutrition Facts



## Properties

Glycemic Index:6.72, Glycemic Load:11.44, Inflammation Score:-4, Nutrition Score:6.5182609065719%

## Flavonoids

Luteolin: 0.11mg, Luteolin: 0.11mg, Luteolin: 0.11mg, Luteolin: 0.11mg

## Nutrients (% of daily need)

Calories: 202.02kcal (10.1%), Fat: 11.46g (17.62%), Saturated Fat: 4.19g (26.21%), Carbohydrates: 17.81g (5.94%), Net Carbohydrates: 16.39g (5.96%), Sugar: 2.67g (2.97%), Cholesterol: 19.01mg (6.34%), Sodium: 735.34mg (31.97%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 6.65g (13.3%), Selenium: 12.41µg (17.72%), Calcium: 161.16mg (16.12%), Vitamin B1: 0.21mg (14.09%), Vitamin B2: 0.19mg (11.02%), Folate: 42.79µg (10.7%), Phosphorus: 97.12mg (9.71%), Manganese: 0.15mg (7.6%), Iron: 1.35mg (7.48%), Vitamin B3: 1.48mg (7.38%), Vitamin E: 1.01mg (6.72%), Vitamin A: 312.53IU (6.25%), Fiber: 1.43g (5.71%), Zinc: 0.84mg (5.57%), Vitamin C: 3.34mg (4.04%), Magnesium: 15.67mg (3.92%), Copper: 0.07mg (3.64%), Vitamin B6: 0.06mg (2.93%), Vitamin K: 2.88µg (2.74%), Vitamin B12: 0.15µg (2.5%), Potassium: 65.19mg (1.86%), Vitamin B5: 0.17mg (1.65%)