



Grilled Cheesy Olive Bread

READY IN



20 min.

SERVINGS



16

CALORIES



173 kcal

Ingredients

- ☐ 1 pound bread french
- ☐ 4.5 ounces chilis green chopped old el paso® canned
- ☐ 8 ounces cheddar cheese shredded
- ☐ 0.5 teaspoon onion powder
- ☐ 5 ounces creamy pimiento cheese
- ☐ 0.3 cup salad dressing

Equipment

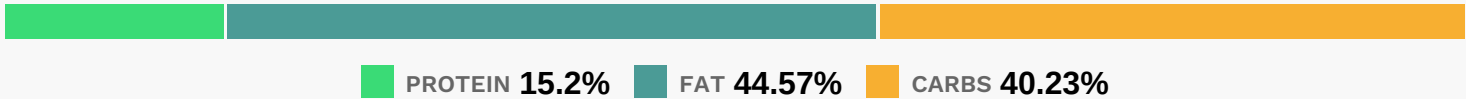
- ☐ bowl
- ☐ baking sheet

☐ 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:-3, Nutrition Score:5.8826086495234%

Nutrients (% of daily need)

Calories: 173.02kcal (8.65%), Fat: 8.4g (12.92%), Saturated Fat: 3.79g (23.67%), Carbohydrates: 17.05g (5.68%), Net Carbohydrates: 16.28g (5.92%), Sugar: 2.56g (2.85%), Cholesterol: 19.01mg (6.34%), Sodium: 423.34mg (18.41%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 6.44g (12.89%), Selenium: 12.23µg (17.47%), Calcium: 150.76mg (15.08%), Vitamin B1: 0.21mg (13.81%), Vitamin B2: 0.19mg (10.94%), Folate: 42.19µg (10.55%), Phosphorus: 96.32mg (9.63%), Manganese: 0.15mg (7.6%), Vitamin B3: 1.43mg (7.14%), Iron: 1.25mg (6.94%), Zinc: 0.83mg (5.52%), Vitamin A: 233.93IU (4.68%), Vitamin C: 3.34mg (4.04%), Magnesium: 13.47mg (3.37%), Fiber: 0.77g (3.07%), Vitamin B6: 0.05mg (2.62%), Vitamin B12: 0.15µg (2.5%), Vitamin K: 2.6µg (2.47%), Copper: 0.05mg (2.44%), Vitamin E: 0.25mg (1.64%), Potassium: 56.79mg (1.62%), Vitamin B5: 0.16mg (1.6%)