

# **Grilled Jam and Cheese Sandwich**



## **Ingredients**

	0.3 cup cream cheese
	0.3 cup strawberry jam
	2 tablespoons butter unsalted at room temperature ()

# **Equipment**

frying pan

### **Directions**

Place the bread slices on a work surface. Equally divide and spread the cream cheese on 2 of
the bread slices. Equally divide and spread the strawberry jam on the remaining 2 bread
slices. Close the sandwiches so that each sandwich has cream cheese and jam; set aside.Melt
1 tablespoon of the butter in a large frying pan over medium heat until foaming. Meanwhile,
evenly divide and spread the remaining tablespoon of butter on the tops of the sandwiches.
Place the sandwiches in the pan butter-side up. Cook until the bottoms are golden brown, about 4 minutes. Flip the sandwiches and cook until the other sides are golden brown and the filling is warmed through, about 4 minutes more.
Transfer to plates and serve.
Nutrition Facts
PROTEIN 2.93% FAT 61.77% CARBS 35.3%

### **Properties**

Glycemic Index:41, Glycemic Load:16.41, Inflammation Score:-5, Nutrition Score:3.2308695951234%

#### **Nutrients** (% of daily need)

Calories: 350.95kcal (17.55%), Fat: 24.4g (37.54%), Saturated Fat: 14.84g (92.74%), Carbohydrates: 31.38g (10.46%), Net Carbohydrates: 30.91g (11.24%), Sugar: 22.04g (24.49%), Cholesterol: 68.31mg (22.77%), Sodium: 133.94mg (5.82%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 2.6g (5.21%), Vitamin A: 857.96IU (17.16%), Vitamin B2: 0.12mg (7.3%), Selenium: 4.24µg (6.06%), Phosphorus: 51.92mg (5.19%), Calcium: 48.56mg (4.86%), Vitamin E: 0.7mg (4.67%), Vitamin C: 3.74mg (4.53%), Copper: 0.05mg (2.58%), Potassium: 86.03mg (2.46%), Vitamin B5: 0.24mg (2.4%), Folate: 8.5µg (2.13%), Fiber: 0.47g (1.87%), Vitamin B12: 0.11µg (1.78%), Vitamin K: 1.77µg (1.69%), Zinc: 0.23mg (1.52%), Vitamin B6: 0.03mg (1.51%), Vitamin D: 0.21µg (1.4%), Iron: 0.25mg (1.4%), Magnesium: 5.39mg (1.35%), Manganese: 0.02mg (1.09%), Vitamin B1: 0.02mg (1.08%)