



## Mexican Cheesecake

 Vegetarian  Gluten Free

READY IN



50 min.

SERVINGS



24

CALORIES



104 kcal

### Ingredients

- 16 ounces cream cheese reduced-fat
- 1.3 cups cream sour divided reduced-fat
- 1 envelope taco seasoning
- 3 large eggs lightly beaten
- 1.5 cups sharp cheddar cheese shredded
- 4 ounces chilis green chopped canned
- 1 cup salsa drained
- 1 serving tortilla chips fresh

### Equipment

- bowl
- frying pan
- baking sheet
- oven
- knife
- wire rack
- springform pan

## Directions

- In a large bowl, beat cream cheese, 1/2 cup sour cream and taco seasoning until smooth.
- Add eggs; beat on low speed just until combined. Stir in cheddar cheese and chiles.
- Transfer to a greased 9-in. springform pan.
- Place on a baking sheet.
- Bake at 350° for 25–30 minutes or until center is almost set.
- Spread remaining sour cream evenly over top.
- Bake 5–8 minutes longer or until topping is set.
- Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer. Refrigerate overnight.
- Just before serving, spread salsa over cheesecake.
- Serve with tortilla chips or vegetables.

## Nutrition Facts

 **PROTEIN 17.4%**  **FAT 63.11%**  **CARBS 19.49%**

## Properties

Glycemic Index:1.13, Glycemic Load:0.05, Inflammation Score:-3, Nutrition Score:3.6499999891157%

## Nutrients (% of daily need)

Calories: 104.41kcal (5.22%), Fat: 7.43g (11.43%), Saturated Fat: 4.1g (25.62%), Carbohydrates: 5.16g (1.72%), Net Carbohydrates: 4.55g (1.66%), Sugar: 1.87g (2.08%), Cholesterol: 44.71mg (14.9%), Sodium: 344.17mg (14.96%),

Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 4.61g (9.22%), Calcium: 104.26mg (10.43%), Phosphorus: 88.57mg (8.86%), Vitamin A: 442.93IU (8.86%), Selenium: 5.21µg (7.44%), Vitamin B2: 0.11mg (6.75%), Vitamin B12: 0.35µg (5.91%), Zinc: 0.55mg (3.66%), Potassium: 121.55mg (3.47%), Vitamin B5: 0.32mg (3.24%), Vitamin C: 2.59mg (3.13%), Folate: 12.45µg (3.11%), Vitamin B6: 0.05mg (2.66%), Vitamin E: 0.38mg (2.53%), Fiber: 0.61g (2.45%), Iron: 0.39mg (2.14%), Magnesium: 8.16mg (2.04%), Vitamin D: 0.25µg (1.65%), Vitamin B1: 0.02mg (1.52%), Copper: 0.02mg (1.15%), Vitamin K: 1.15µg (1.1%), Vitamin B3: 0.2mg (1.01%)