



## Pimiento Cheese with Bacon

 Gluten Free

READY IN



45 min.

SERVINGS



8

CALORIES



237 kcal

CONDIMENT

DIP

SPREAD

### Ingredients

- 4 slices bacon crumbled crisp cooked
- 4 tablespoons cream cheese
- 0.3 cup mayonnaise light
- 1 cup monterrey jack cheese grated
- 1 teaspoon onion powder
- 2 tablespoons relish sweet
- 4 oz pimientos drained chopped
- 2 cups sharp cheddar cheese grated

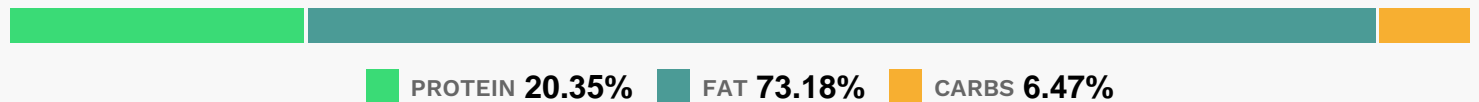
# Equipment

- food processor
- bowl

# Directions

- In a food processor pulse together cream cheese and Cheddar and Jack cheeses with mayonnaise and onion powder.
- Add pimentos and relish and pulse until blended but still chunky. Stir in bacon, transfer to a bowl, cover and chill at least 1 hour to allow flavors to develop.
- Serve with bread, crackers or chips, or spoon into celery ribs.

# Nutrition Facts



# Properties

Glycemic Index:15.75, Glycemic Load:0.57, Inflammation Score:-6, Nutrition Score:7.8795652078546%

# Nutrients (% of daily need)

Calories: 236.94kcal (11.85%), Fat: 19.41g (29.86%), Saturated Fat: 10.32g (64.49%), Carbohydrates: 3.86g (1.29%), Net Carbohydrates: 3.44g (1.25%), Sugar: 1.17g (1.3%), Cholesterol: 53.22mg (17.74%), Sodium: 460.86mg (20.04%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 12.14g (24.29%), Calcium: 315.13mg (31.51%), Phosphorus: 221.71mg (22.17%), Selenium: 12.94µg (18.49%), Vitamin C: 14.84mg (17.99%), Vitamin A: 878.04IU (17.56%), Vitamin B2: 0.22mg (12.8%), Zinc: 1.67mg (11.16%), Vitamin B12: 0.48µg (7.94%), Vitamin K: 6.4µg (6.09%), Vitamin B6: 0.1mg (4.79%), Vitamin E: 0.6mg (4.01%), Magnesium: 15.46mg (3.87%), Iron: 0.55mg (3.06%), Vitamin B3: 0.58mg (2.91%), Potassium: 97.64mg (2.79%), Vitamin B1: 0.04mg (2.7%), Folate: 10.6µg (2.65%), Vitamin B5: 0.24mg (2.4%), Vitamin D: 0.27µg (1.8%), Copper: 0.03mg (1.69%), Fiber: 0.42g (1.68%), Manganese: 0.02mg (1.17%)