



Savory Chili-Cheese Meatball Toppers

READY IN



16 min.

SERVINGS



16

CALORIES



80 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 3 oz cheddar cheese cut into 12 slices kraft
- 0.3 tsp chili powder
- 0.5 cup heinz chili sauce
- 2 Tbsp cilantro leaves fresh chopped
- 6 oz meatball frozen fully cooked
- 24 ritz crackers

Equipment

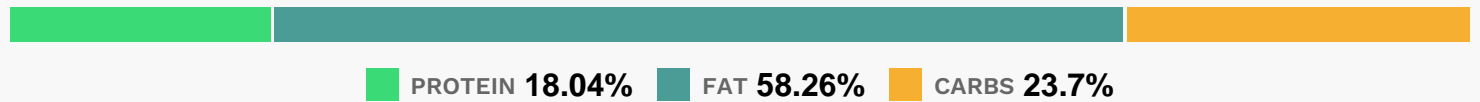
- baking sheet

oven

Directions

- Heat oven to 350F.
- Cook meatballs as directed on package; cut in half. Toss with chili sauce and chili powder.
- Cut cheese slices in half.
- Place crackers in single layer on baking sheet; top with cheese and meatballs.
- Bake 5 to 6 min. or until cheese begins to melt.
- Sprinkle with cilantro.

Nutrition Facts



Properties

Glycemic Index:3.69, Glycemic Load:0.04, Inflammation Score:-1, Nutrition Score:2.7182608667923%

Flavonoids

Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg

Nutrients (% of daily need)

Calories: 79.77kcal (3.99%), Fat: 5.14g (7.9%), Saturated Fat: 2.11g (13.17%), Carbohydrates: 4.7g (1.57%), Net Carbohydrates: 4.38g (1.59%), Sugar: 1.52g (1.69%), Cholesterol: 12.97mg (4.32%), Sodium: 195.44mg (8.5%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.58g (7.16%), Vitamin B1: 0.11mg (7.14%), Selenium: 4.43µg (6.33%), Phosphorus: 59.82mg (5.98%), Calcium: 47.88mg (4.79%), Vitamin B3: 0.83mg (4.13%), Vitamin B2: 0.07mg (3.93%), Zinc: 0.47mg (3.15%), Vitamin B6: 0.06mg (3.08%), Vitamin K: 3.02µg (2.88%), Vitamin A: 127.9IU (2.56%), Vitamin E: 0.38mg (2.52%), Vitamin B12: 0.13µg (2.18%), Iron: 0.38mg (2.11%), Potassium: 72.61mg (2.07%), Vitamin C: 1.45mg (1.76%), Folate: 5.7µg (1.42%), Magnesium: 5.41mg (1.35%), Manganese: 0.03mg (1.34%), Fiber: 0.32g (1.3%), Copper: 0.02mg (1.19%), Vitamin B5: 0.11mg (1.1%)