



VELVEETA® French Bread Pizza

READY IN



30 min.

SERVINGS



30

CALORIES



70 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 1 lb bread baguette french
- 0.3 cup parmesan cheese grated kraft
- 1 cup classico pizza sauce traditional
- 1.5 cups mozzarella cheese shredded kraft
- 3 oz velveeta cut into 1/2-inch cubes

Equipment

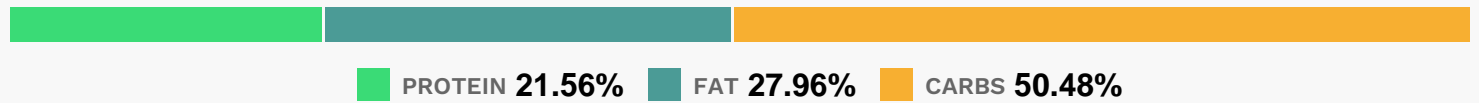
- bowl
- baking sheet

- oven
- aluminum foil
- microwave

Directions

- Heat oven to 375F.
- Cut bread lengthwise in half, then cut each half crosswise into 3 pieces.
- Place on foil-covered baking sheet.
- Microwave pizza sauce in medium microwaveable bowl on HIGH 1 min. Stir in VELVEETA. Microwave 2-1/2 min. or until VELVEETA is completely melted and mixture is well blended, stirring after each minute.
- Spread onto bread; top with mozzarella and Parmesan.
- Bake 20 min. or until mozzarella is melted and lightly browned.

Nutrition Facts



Properties

Glycemic Index:5.08, Glycemic Load:6.22, Inflammation Score:-2, Nutrition Score:3.1117391560389%

Nutrients (% of daily need)

Calories: 69.69kcal (3.48%), Fat: 2.18g (3.35%), Saturated Fat: 1.15g (7.19%), Carbohydrates: 8.84g (2.95%), Net Carbohydrates: 8.39g (3.05%), Sugar: 1.29g (1.43%), Cholesterol: 6.34mg (2.11%), Sodium: 224.39mg (9.76%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.77g (7.55%), Selenium: 5.62µg (8.02%), Vitamin B1: 0.11mg (7.41%), Phosphorus: 72.22mg (7.22%), Vitamin B2: 0.11mg (6.3%), Calcium: 60.92mg (6.09%), Folate: 19.77µg (4.94%), Manganese: 0.09mg (4.52%), Vitamin B3: 0.82mg (4.08%), Iron: 0.7mg (3.9%), Zinc: 0.45mg (2.97%), Vitamin B12: 0.14µg (2.32%), Vitamin A: 108.27IU (2.17%), Magnesium: 7.47mg (1.87%), Fiber: 0.46g (1.82%), Copper: 0.03mg (1.67%), Potassium: 57.51mg (1.64%), Vitamin B6: 0.03mg (1.35%), Vitamin E: 0.16mg (1.09%)