

# Tomato Cheese Bread

*Easy Summer Entertaining (1991)*

*Kraft General Foods, Inc.*

## Servings: 6

1 loaf (1-1/2 pound) round  
sourdough bread  
3/4 cup Miracle Whip®  
1 cup (4 ounce) part-skim  
Mozzarella cheese, divided  
1/2 cup (2 ounce) grated Parmesan  
cheese  
1/2 cup pitted ripe olives, chopped  
1/4 cup sun-dried tomatoes in oil,  
drained and chopped  
1 small clove garlic, minced  
1 1/2 teaspoons dried oregano leaves,  
crushed  
1/2 teaspoon pepper

## Preparation Time: 15 minutes

## Cook Time: 15 minutes

Preheat the oven to 400 degrees.

Slice the bread loaf into twelve wedges to within  
1/4-inch of the bottom crust.

In a bowl, mix together the Miracle Whip,  
mozzarella cheese, olives, sun-dried tomatoes,  
garlic, oregano and pepper until well blended.

Spread the mixture between the bread wedges.  
Place on a cookie sheet.

Bake for 10 minutes.

Sprinkle 1/2-cup of Parmesan cheese over the  
top of the bread.

Continue baking for 5 minutes or until the  
cheese is melted.

Serve immediately.

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Per Serving (excluding unknown  
items): 156 Calories; 15g Fat  
(86.7% calories from fat); trace  
Protein; 5g Carbohydrate; trace  
Dietary Fiber; 10mg Cholesterol;  
296mg Sodium. Exchanges: 0  
Grain(Starch); 0 Lean Meat; 0  
Vegetable; 0 Fruit; 3 Fat; 1/2 Other  
Carbohydrates.

## Per Serving Nutritional Analysis

Calories (kcal):	156
% Calories from Fat:	86.7%
% Calories from Carbohydrates:	12.5%
% Calories from Protein:	0.8%
Total Fat (g):	15g
Saturated Fat (g):	2g
Monounsaturated Fat (g):	1g
Polyunsaturated Fat (g):	trace
Cholesterol (mg):	10mg
Carbohydrate (g):	5g

Vitamin B6 (mg):	trace
Vitamin B12 (mcg):	trace
Thiamin B1 (mg):	0mg
Riboflavin B2 (mg):	trace
Folacin (mcg):	trace
Niacin (mg):	trace
Caffeine (mg):	0mg
Alcohol (kcal):	0
% Refuse:	0.0%

## Food Exchanges

**Dietary Fiber (g):** trace  
**Protein (g):** trace  
**Sodium (mg):** 296mg  
**Potassium (mg):** 6mg  
**Calcium (mg):** 17mg  
**Iron (mg):** trace  
**Zinc (mg):** trace  
**Vitamin C (mg):** trace  
**Vitamin A (i.u.):** 49IU  
**Vitamin A (r.e.):** 5 1/2RE

**Grain (Starch):** 0  
**Lean Meat:** 0  
**Vegetable:** 0  
**Fruit:** 0  
**Non-Fat Milk:** 0  
**Fat:** 3  
**Other Carbohydrates:** 1/2

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## Nutrition Facts

Servings per Recipe: 6

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### Amount Per Serving

**Calories** 156 Calories from Fat: 135

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#### % Daily Values\*

<b>Total Fat</b>	15g	24%
Saturated Fat	2g	11%
<b>Cholesterol</b>	10mg	3%
<b>Sodium</b>	296mg	12%
<b>Total Carbohydrates</b>	5g	2%
Dietary Fiber	trace	2%
<b>Protein</b>	trace	

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<b>Vitamin A</b>	1%
<b>Vitamin C</b>	0%
<b>Calcium</b>	2%
<b>Iron</b>	2%

\* Percent Daily Values are based on a 2000 calorie diet.