## Grilled Cheese \& Pepperoni Sandwiches <br> www. ArmourMeats.com

## Servings: 4

2 tablespoons butter or margarine
8 slices white or whole grain bread
8 slices Cheddar or American cheese
32 slices Italian Style or regular
pepperoni
1 cup well-drained bottled roasted red pepper strips (or four thin slices of tomato) (optional)

Preparation Time: 5 minutes
Spread the butter over one side of the bread. Turn four slices of the bread over onto a sheet of waxed paper. Top each with one slice of cheese, eight slices of pepperoni, and if desired, $1 / 4$ cup of the peppers or tomatoes. Add the remaining one slice of cheese. Close the sandwiches with the remaining bread slices, buttered sides up.

Heat a large nonstick skillet over medium heat. Add two of the sandwiches. Cook for 4 to 5 minutes per side or until the cheese is melted and the sandwiches are golden brown. Repeat with the remaining two sandwiches.

Start to Finish Time: 15 minutes

Per Serving (excluding unknown items): 51 Calories; 6 g Fat (99.5\% calories from fat); trace Protein; trace Carbohydrate; 0g Dietary Fiber; 16mg Cholesterol; 59mg Sodium. Exchanges: 1 Fat.

| Calories (kcal): | 51 | Vitamin $\mathrm{B6}(\mathrm{mg})$ : | Omg |
| :---: | :---: | :---: | :---: |
| \% Calories from Fat: | 99.5\% | Vitamin B12 (mcg): | trace |
| \% Calories from Carbohydrates: | 0.0\% | Thiamin B1 (mg): | Omg |
| \% Calories from Protein: | 0.5\% | Riboflavin $\mathbf{B 2}$ (mg): | trace |
| Total Fat (g): | 6 g | Folacin (mcg): | trace |
| Saturated Fat (g): | 4 g | Niacin (mg): | trace |
| Monounsaturated Fat (g): | 2 g | Caffeine (mg): | Omg |
| Polyunsaturated Fat (g): | trace | Alcohol (kcal): \% Dofıica. | \% |
| Cholesterol (mg): | 16 mg |  |  |


| Carbohydrate $(\mathrm{g}):$ | trace | Food Exchanges |  |
| :--- | ---: | :--- | :--- |
| Dietary Fiber $(\mathrm{g}):$ | 0 g | Grain (Starch): | 0 |
| Protein $(\mathrm{g}):$ | trace | Lean Meat: | 0 |
| Sodium $(\mathrm{mg}):$ | 59 mg | Vegetable: | 0 |
| Potassium $(\mathrm{mg}):$ | 2 mg | Fruit: | 0 |
| Calcium $(\mathrm{mg}):$ | 2 mg | Non-Fat Milk: | 0 |
| Iron $(\mathrm{mg}):$ | trace | Fat: | 1 |
| Zinc $(\mathrm{mg}):$ | trace | Other Carbohydrates: | 0 |
| Vitamin C $(\mathrm{mg}):$ | 0 mg |  |  |
| Vitamin A (i.u.): | 217 U |  |  |
| Vitamin A (r.e.): | $531 / 2 R E$ |  |  |

## Nutrition Facts

Servings per Recipe: 4
Amount Per Serving

| Calories 51 | Calories from Fat: 51 |
| :--- | ---: |
|  | \% Daily Values* |
| Total Fat 6 g |  |
| Saturated Fat 4 g | $9 \%$ |
| Cholesterol 16 mg | $18 \%$ |
| Sodium 59 mg | $5 \%$ |
| Total Carbohydrates | trace |
| $\quad$ Dietary Fiber 0g | $2 \%$ |
| Protein trace | $0 \%$ |
| Vitamin A | $0 \%$ |
| Vitamin C |  |
| Calcium |  |
| Iron |  |

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

