## Kale Crunch Gilled Cheese Sandwich

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## Servings: 1

- 2 slices multi-grain bread
- 2 slices reduced-fat Swiss cheese
- 2 tablespoons roasted red pepper, chopped
- 2 tablespoons crumbled kale chips (storehought or homemade) olive oil spray

Top each slice of bread with a slice of Swiss cheese.

Add the red pepper and kale chips.

Sandwich the slices together.

Warm a nonstick skillet over medium-low heat. Mist the skillet with cooking spray.

Cook the sandwich until the bread browns and the cheese melts, about 3 minutes per side.

Per Serving (excluding unknown items): 131 Calories; 2g Fat (14.2% calories from fat); 5g Protein; 25g Carbohydrate; 4g Dietary Fiber; 0mg Cholesterol; 274mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Vegetable; 1/2 Fat.

Sandwiches

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| Calories (kcal):               | 131   | Vitamin B6 (mg):    | .1mg  |
|--------------------------------|-------|---------------------|-------|
| % Calories from Fat:           | 14.2% | Vitamin B12 (mcg):  | 0mcg  |
| % Calories from Carbohydrates: | 71.0% | Thiamin B1 (mg):    | .2mg  |
| % Calories from Protein:       | 14.8% | Riboflavin B2 (mg): | .1mg  |
| Total Fat (q):                 | 2g    | Folacin (mcg):      | 29mcg |
| Saturated Fat (g):             | trace | Niacin (mg):        | 2mg   |
|                                |       | Caffeine (mg):      | 0mg   |
| Monounsaturated Fat (g):       | 1g    | Alcohol (kcal):     | 0     |
| Polyunsaturated Fat (g):       | 1g    | % Pofuso            | በ በ%  |
| Cholesterol (mg):              | 0mg   |                     |       |
| Carbohydrate (g):              | 25g   | Food Exchanges      |       |
| Dietary Fiber (g):             | 4g    | Grain (Starch):     | 1 1/2 |

| Protein (g):      | 5g       | Lean Meat:          | 0   |
|-------------------|----------|---------------------|-----|
| Sodium (mg):      | 274mg    | Vegetable:          | 0   |
| Potassium (mg):   | 153mg    | Fruit:              | 0   |
| Calcium (mg):     | 39mg     | Non-Fat Milk:       | 0   |
| Iron (mg):        | 2mg      | Fat:                | 1/2 |
| Zinc (mg):        | 1mg      | Other Carbohydrates | : 0 |
| Vitamin C (mg):   | 24mg     |                     |     |
| Vitamin A (i.u.): | 713IU    |                     |     |
| Vitamin A (r.e.): | 71 1/2RE |                     |     |

## **Nutrition Facts**

Servings per Recipe: 1

| Amount Per Serving             |                       |
|--------------------------------|-----------------------|
| Calories 131                   | Calories from Fat: 19 |
|                                | % Daily Values*       |
| Total Fat 2g                   | 3%                    |
| Saturated Fat trace            | 2%                    |
| Cholesterol 0mg                | 0%                    |
| Sodium 274mg                   | 11%                   |
| <b>Total Carbohydrates</b> 25g | 8%                    |
| Dietary Fiber 4g               | 15%                   |
| Protein 5g                     |                       |
| Vitamin A                      | 14%                   |
| Vitamin C                      | 40%                   |
| Calcium                        | 4%                    |
| Iron                           | 10%                   |

<sup>\*</sup> Percent Daily Values are based on a 2000 calorie diet.