



Fast & Fancy Grilled Cheese



Entire recipe: 244 calories, 11g total fat (5g sat. fat), 666mg sodium, 21g carbs, 5g fiber, 4g sugars, 13.5 protein

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Prep: 5 minutes **Cook:** 5 minutes



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Ingredients

- 1 wedge The Laughing Cow Light Creamy Swiss cheese
- 2 slices light bread
- 1 piece (about 1 oz.) jarred roasted red pepper (packed in water), patted dry, roughly chopped
- 1 slice reduced-fat cheddar cheese
- 1 tbsp. light butter, room temperature
- 2 dashes garlic powder

Directions

Spread cheese wedge onto 1 slice of bread. Top with roasted pepper, cheddar, and remaining slice of bread.

Spread the top of the sandwich with 1/2 tbsp. butter. Sprinkle with a dash of garlic powder.

Bring a grill pan (or skillet) sprayed with nonstick spray to medium-high heat. Add sandwich, buttered side down. Spread with remaining 1/2 tbsp. butter, and sprinkle with remaining dash of garlic powder.

Cook until bread is golden brown and cheese has melted, 1 - 2 minutes per side, flipping carefully.

MAKES 1 SERVING

HG FYI: A previous version of this recipe may have called for slightly different ingredients, but we've given it an upgrade! Nutritional info may vary accordingly.

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