



## **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

Click for WW Points® value\*

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



More: Lunch & Dinner Recipes, Vegetarian Recipes, Single Serving, 30 Minutes or Less, 5 Ingredients or Less

## 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.

We may receive affiliate compensation from some of these links. Prices and availability are subject to change.

We may have received free product samples, which in no way influences whether these products are reviewed favorably, unfavorably, mentioned with indifference, or mentioned at all. Click for more about our <u>editorial</u> and <u>advertising</u> policies.

\*The WW Points® values for these products and/or recipes were calculated by Hungry Girl and are not an endorsement or approval of the product, recipe or its manufacturer or developer by WW International, Inc., the owner of the Points® trademark. For those on the Diabetic Plan, values may vary.

Questions on the WW Points® values listed? Click here.

Hungry Girl provides general information about food and lifestyle. This information and any linked materials are not intended and should not be construed as medical advice, nor is the information a substitute for professional medical expertise or treatment. <u>Click here</u> for more information.

Publish Date: April 5, 2019