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Cheese Shredded Jack and Cheddar

A delicious recipe featuring shredded Jack and Cheddar cheese. This recipe is perfect for cheese lovers and can be enjoyed as a snack or added to various dishes.

Recipe Type: Standard Prep Time: 15 mins

Cook Time: 10 mins Total Time: 25 mins

Recipe Yield: 200 grams Number of Servings: 4

Serving Size: 50 g

Ingredients

200 g cheese shredded jack and cheddar

Directions

Step 1



Preheat the oven to 350°F.

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Baking

Spread the shredded cheese evenly on a baking sheet.

Prep Time: 0 mins

Cook Time: 10 mins

Nutrition Facts

Calories: 400 kcal

Fat: 20 g

Protein: 24 g

Carbohydrates: 0 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	24 g	141.18%	141.18%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	0 g	0%	0%
Fibers	0 g	0%	0%
Sugars	0 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	8 g	N/A	N/A
Saturated Fat	12 g	54.55%	70.59%
Fat	20 g	71.43%	80%
Cholesterol	60 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	10 iu	1.11%	1.43%
Vitamin C	0 mg	0%	0%
Vitamin B6	0 mg	0%	0%
Vitamin B12	20 mcg	833.33%	833.33%
Vitamin E	0 mg	0%	0%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	400 mg	17.39%	17.39%
Calcium	60 mg	6%	6%
Iron	2 mg	25%	11.11%
Potassium	2 mg	0.06%	0.08%
Zinc	0 mg	0%	0%
Selenium	0 mcg	0%	0%

Recipe Attributes

Seasonality

Fall

Kitchen Tools Blender Slow Cooker **Nutritional Content** Low Calorie Cuisines Italian Diet Anti-Inflammatory Diet Course Main Dishes Side Dishes Salads Snacks Sauces & Dressings **Appetizers** Cultural Chinese New Year Cinco de Mayo Diwali Hanukkah Oktoberfest St. Patrick's Day Passover Ramadan **Meal Type** Snack Supper **Difficulty Level** Medium

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