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## **Goat Cheese and Pear Bagel**

A delicious bagel recipe featuring goat cheese and pear. This recipe combines the creamy tanginess of goat cheese with the sweetness of fresh pears for a unique and flavorful breakfast or snack option.

Recipe Type: Standard Prep Time: 15 mins

Cook Time: 5 mins Total Time: 20 mins

Recipe Yield: 200 grams Number of Servings: 2

Serving Size: 100 g

## **Ingredients**

100 g	Bagel
50 g	goat cheese
50 g	Pear

#### **Directions**

## Step 1



Slice the bagel in half.

Prep Time: 2 mins

Cook Time: 0 mins

## Step 2

#### Spreading

Spread goat cheese on each half of the bagel.

Prep Time: 2 mins

Cook Time: 0 mins

## Step 3



Slice the pear into thin slices.

Prep Time: 3 mins

Cook Time: 0 mins

#### Step 4

**Plating** 

Place the pear slices on top of the goat cheese. Prep Time: 2 mins Cook Time: 0 mins Step 5 Enjoy your delicious Goat Cheese and Pear Bagel! Prep Time: 0 mins Cook Time: 0 mins **Nutrition Facts** Calories: 250 kcal **Fat:** 12 g Protein: 8 g Carbohydrates: 30 g

## **Nutrition Facts**

#### **Proteins**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	8 g	47.06%	47.06%

## Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	30 g	54.55%	60%
Fibers	3 g	7.89%	12%
Sugars	10 g	N/A	N/A
Lactose	0 g	N/A	N/A

#### Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	4 g	N/A	N/A
Saturated Fat	5 g	22.73%	29.41%
Fat	12 g	42.86%	48%
Cholesterol	15 mg	N/A	N/A

## **Vitamins**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	2 iu	0.22%	0.29%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin C	6 mg	6.67%	8%
Vitamin B6	0 mg	0%	0%
Vitamin B12	1 mcg	41.67%	41.67%
Vitamin E	1 mg	6.67%	6.67%
Vitamin D	0 mcg	0%	0%

#### **Minerals**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	200 mg	8.7%	8.7%
Calcium	10 mg	1%	1%
Iron	6 mg	75%	33.33%
Potassium	200 mg	5.88%	7.69%
Zinc	1 mg	9.09%	12.5%
Selenium	5 mcg	9.09%	9.09%

# **Recipe Attributes**

Seasonality

Spring Summer

Events

Picnic Course Salads Snacks Cultural Chinese New Year **Demographics** Senior Friendly Diet Vegetarian Diet Vegan Diet Lacto-Ovo Vegetarian Diet Mediterranean Diet The Fast Metabolism Diet **Nutrient Timing Diet** The 80/10/10 Diet The Gerson Therapy The Swiss Secret Diet The Scarsdale Diet The Hallelujah Diet The F-Plan Diet The Endometriosis Diet Meal Type

Breakfast Lunch Snack

#### **Difficulty Level**

Easy

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