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Kids Peanut Butter & Jelly Sandwich

A classic sandwich loved by kids, made with peanut butter and jelly. It's a simple and delicious option for a quick meal or snack.

Recipe Type: Standard Prep Time: 5 mins

Cook Time: N/A Total Time: 5 mins

Recipe Yield: 100 grams Number of Servings: 1

Serving Size: 100 g

Ingredients

2 slices bread slices
2 tbsp peanut butter
2 tbsp jelly

Directions

Step 1

Spread peanut butter on one bread slice.

Prep Time: 1 mins

Cook Time: 0 mins

Step 2

Spread jelly on the other bread slice.

Prep Time: 1 mins

Cook Time: 0 mins

Step 3

Press the two slices together to form a sandwich.

Prep Time: 1 mins

Cook Time: 0 mins

Step 4



Cut the sandwich into halves or quarters, if desired.

Prep Time: 1 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 188 kcal

Fat: 13 g

Protein: 7g

Carbohydrates: 15 g

Nutrition Facts

Proteins

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|----------|-------|------------------------------|--------------------------------|
| Protein | 7 g | 41.18% | 41.18% |

Carbohydrates

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|---------------|-------|------------------------------|--------------------------------|
| Carbohydrates | 15 g | 27.27% | 30% |
| Fibers | 2 g | 5.26% | 8% |
| Sugars | 6 g | N/A | N/A |
| Lactose | 0 g | N/A | N/A |

Fats

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|---------------------|-------|------------------------------|--------------------------------|
| Monounsaturated Fat | 5 g | N/A | N/A |
| Saturated Fat | 2 g | 9.09% | 11.76% |
| Fat | 13 g | 46.43% | 52% |
| Cholesterol | 0 mg | N/A | N/A |

Vitamins

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|-------------|-------|------------------------------|--------------------------------|
| Vitamin A | 0 iu | 0% | 0% |
| Vitamin C | 0 mg | 0% | 0% |
| Vitamin B6 | 0 mg | 0% | 0% |
| Vitamin B12 | 0 mcg | 0% | 0% |
| Vitamin E | 0 mg | 0% | 0% |
| Vitamin D | 0 mcg | 0% | 0% |

Minerals

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|----------|--------|------------------------------|--------------------------------|
| Sodium | 150 mg | 6.52% | 6.52% |
| Calcium | 2 mg | 0.2% | 0.2% |

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|-----------|--------|------------------------------|--------------------------------|
| Iron | 4 mg | 50% | 22.22% |
| Potassium | 180 mg | 5.29% | 6.92% |
| Zinc | 0 mg | 0% | 0% |
| Selenium | 0 mcg | 0% | 0% |

Recipe Attributes

Seasonality

Fall

Kitchen Tools

Slow Cooker Blender

Nutritional Content

Low Calorie

Cuisines

Italian

Diet

Anti-Inflammatory Diet Ovo-Vegetarian Diet Vegetarian Diet

Course

Appetizers Main Dishes Snacks Sauces & Dressings Side Dishes Drinks

Salads Soups

Demographics

Teen Friendly Kids Friendly

Meal Type

Breakfast

Difficulty Level

Easy

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