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Pimento Cheese Toasts ♦

Pimento Cheese Toasts are a delicious appetizer that can be enjoyed on any occasion. The recipe originated in the southern United States and is often served at parties and gatherings. The toasts are made by spreading a mixture of pimento cheese onto slices of bread and toasting them until golden and crispy. The result is a savory and flavorful snack that is sure to impress your guests.

Recipe Type: Standard

Prep Time: 15 mins

Cook Time: 10 mins

Total Time: 25 mins

Recipe Yield: 200 grams

Number of Servings: 8

Serving Size: 25 g

Ingredients

200 g	Sharp Cheddar Cheese
100 g	cream cheese
50 g	mayonnaise
50 g	Pimentos

1 tsp	worcestershire sauce
1 tsp	Garlic powder
1 tsp	Paprika
16 pieces	bread slices

Directions

Step 1

Mixing

In a mixing bowl, combine the shredded cheddar cheese, cream cheese, mayonnaise, pimentos, Worcestershire sauce, garlic powder, and paprika.

Prep Time: 10 mins

Cook Time: 0 mins

Step 2

Spreading

Spread the pimento cheese mixture evenly onto the bread slices.

Prep Time: 5 mins

Cook Time: 0 mins

Step 3

Broiling

Place the bread slices on a baking sheet and broil in the oven until the cheese is melted and bubbly, about 5 minutes.

Prep Time: 0 mins

Cook Time: 5 mins

Step 4

Cooling

Remove from the oven and let cool slightly before serving.

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 150 kcal

Fat: 15 g

Protein: 6 g

Carbohydrates: 2 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	6 g	35.29%	35.29%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	2 g	3.64%	4%
Fibers	0 g	0%	0%
Sugars	1 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	6 g	N/A	N/A
Saturated Fat	8 g	36.36%	47.06%
Fat	15 g	53.57%	60%
Cholesterol	30 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	10 iu	1.11%	1.43%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin C	4 mg	4.44%	5.33%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	2 mg	13.33%	13.33%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	250 mg	10.87%	10.87%
Calcium	15 mg	1.5%	1.5%
Iron	2 mg	25%	11.11%
Potassium	100 mg	2.94%	3.85%
Zinc	4 mg	36.36%	50%
Selenium	10 mcg	18.18%	18.18%

Recipe Attributes

Events

Christmas

Easter

Barbecue

Kitchen Tools

Grill

Course

Appetizers

Snacks

Cultural

Chinese New Year

Cost

Under \$10

Demographics

Senior Friendly

Lactation Friendly

Diabetic Friendly

Diet

Mediterranean Diet

Vegetarian Diet

Vegan Diet

Ovo-Vegetarian Diet

Lacto-Ovo Vegetarian Diet

Engine 2 Diet

Gluten-Free Diet

Low Sodium Diet

The Gerson Therapy

Meal Type

Snack

Lunch

Supper

Difficulty Level

Medium

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