



Grilled Cheese Dunkin' Duo



Entire recipe: 291 calories, 12.5g total fat (6g sat. fat), 927mg sodium, 28g carbs, 6g fiber, 8.5g sugars, 19g protein

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



Ingredients

2 slices light bread
1 slice Sargento Reduced Fat Medium cheddar cheese
1 piece Mini Babybel Light cheese, chopped
2 tsp. light whipped butter or light buttery spread
1/2 cup reduced-sodium creamy tomato soup with 4g fat or less per serving

Directions

Top one slice of bread with the cheese slice. Sprinkle with chopped cheese and top with remaining bread slice. Spread the top of the sandwich with 1 tsp. butter.

Bring a skillet sprayed with nonstick spray to medium-high heat. Place sandwich in the skillet, buttered side down. Spread the top with remaining 1 tsp. butter.

Cook until bread is lightly browned and cheese has melted, about 2 minutes per side, flipping carefully.

Microwave soup in a microwave-safe bowl for 1 minute, or until hot. Slice sandwich into 4 sticks and serve with the soup for dunking!

MAKES 1 SERVING

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