# **Cheddar Cheese**

# **1 SERVING** 2 MINUTES



## **INGREDIENTS**

2 ozs Cheddar Cheese

## **NUTRITION**

#### AMOUNT PER SERVING

Calories	229	Iron	0mg
Fat	19g	Vitamin D	14IU
Carbs	2g	Folate	15µg
Fiber	0g	Magnesium	15mg
Protein	13g	Zinc	2mg
Vitamin C	0mg		

## **DIRECTIONS**

**01** Explore small amounts of hard cheese cut from blocks or grated at home. Do not use pre-grated cheese.

#### **NOTES**

# RECIPE ID 328 CHEESE TYPES

Only use hard cheese that has aged for at least 6 months. It's good if it is hard and requires a knife to cut. It's bad if it soft and chewy. Aged cheeses contain very little (or no) lactose.