



A nutrition Fact Sheet



Say Cheese!

Buying Cheese

- Cheese is a nutrient dense food. Cheese provides protein, vitamins, and minerals, especially calcium.
- A serving size of cheese is 1½ ounces. (About the size of 3 dominoes.)
- Remember to compare the cost per ounce.
- Aged or sharp cheeses often cost more than soft or mild cheeses.
- Sliced or grated cheese usually costs more than blocks of cheese.
- Processed cheeses (including American cheese) may cost less than natural cheese, but have added salt and oil.
- Buy only what you can use. Do not buy cheese unless you can use it **before** the freshness date on the package.

Storing Cheese

- Keep unopened cheese in the refrigerator and in the packing it comes in until ready to use.
- After using, wrap cheese tightly, as air causes it to dry out and grow mold. If mold occurs on hard cheese, cut away the mold plus one inch and throw away. Keep the knife out of the mold itself so it will not cross-contaminate other parts of the cheese. After trimming off the mold, cover the cheese in fresh wrap. If mold occurs on soft cheeses (cream cheese, etc.) discard it.
- Cheese can be frozen, however, it can dry out. Frozen grated cheese works best for baked dishes like a casserole or lasagna. There is no need to defrost it, just add it to the dish.

Cooking with Cheese

Cook cheese on low heat as high heat causes it to become rubbery and/or stringy.

Other Ideas for Cheese

- Sprinkle grated cheese on baked potatoes or other vegetables.
- Top your meat and veggies with a slice of cheese on your whole grain sandwich.
- Top chili or soup with grated cheese.
- Make tacos or burritos and top with cheese.
- Make a cheese and vegetable omelet.
- Add grated cheese to biscuit dough before baking.
- Add grated cheese to scrambled eggs.
- Add a slice of cheese to an English muffin and eat with fruit for a quick breakfast.
- Make a quick lunch of cheese, refried beans, and veggies on a tortilla.

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Potato, Corn, and Cheese Chowder

Yield: 6 servings • Serving Size: 1 cup

- 2 cups diced potatoes
- 1 cup sliced carrots
- 1 cup chopped celery
- ½ cup chopped onion
- ½ teaspoon salt
- ¼ teaspoon pepper (or to taste)
- 1 15 ounce can cream-style corn
- 1½ cups nonfat milk*
- ½ cup shredded cheddar cheese

1. Combine potatoes, carrots, celery, onion, and seasonings in pan. Add 1 cup water. Cover and simmer 10 minutes.
2. Add salt, pepper, and corn. Cook 5 more minutes or until vegetables are cooked.
3. Add milk and cheese. Stir until cheese melts and chowder is heated through. **Do not boil.**

*Can substitute 4½ Tablespoons of nonfat dry milk powder, mixed with 1½ cups of water for the nonfat milk.

Nutrition Facts	
6 servings per container	
Serving size	1 cup (244g)
Amount per serving	
Calories	160
% Daily Value*	
Total Fat 3.5g	4%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 10mg	3%
Sodium 530mg	23%
Total Carbohydrate 27g	10%
Dietary Fiber 3g	11%
Total Sugars 10g	
Includes 0g Added Sugars	0%
Protein 7g	
Vitamin D 0mcg	0%
Calcium 163mg	15%
Iron 0mg	0%
Potassium 439mg	10%
<small>*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.</small>	

Spinach and Pepper Quesadillas

Yield: 2 servings • Serving Size: 1 quesadilla

- 2 medium 100% whole wheat tortillas
- ½ cup chopped sweet red or green bell pepper
- ⅔ cup shredded low fat cheddar cheese
- ½ cup fresh spinach

1. Sprinkle half of cheese and bell peppers on one half of each tortilla.
2. Add half of spinach to each tortilla. Fold tortillas in half.
3. Heat large skillet over medium heat until hot. Put the folded tortillas in skillet and heat for 1-2 minutes on each side or until golden brown.

Nutrition Facts	
2 servings per container	
Serving size	1 quesadilla (106g)
Amount per serving	
Calories	180
% Daily Value*	
Total Fat 6g	8%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 5mg	2%
Sodium 530mg	23%
Total Carbohydrate 21g	8%
Dietary Fiber 1g	4%
Total Sugars 1g	
Includes 0g Added Sugars	0%
Protein 11g	
Vitamin D 0mcg	0%
Calcium 212mg	15%
Iron 2mg	10%
Potassium 58mg	2%
<small>*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.</small>	

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