



Bacon 'N Cheese Stuffed Potatoes

 Gluten Free

READY IN



110 min.

SERVINGS



50

CALORIES



24 kcal

SIDE DISH

Ingredients

- 2 slices oscar mayer bacon crumbled cooked
- 1 lb baking potatoes
- 2 Tbsp butter
- 1 Tbsp chives fresh chopped
- 1 Tbsp milk
- 1 dash pepper
- 1 cup sharp cheddar cheese shredded kraft

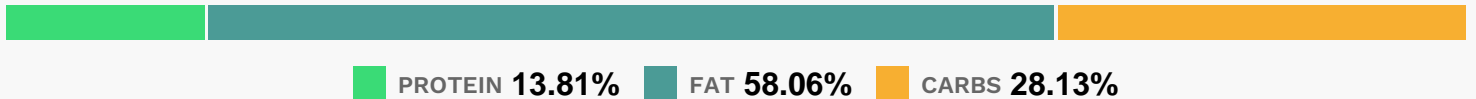
Equipment

- bowl
- oven
- knife
- baking pan

Directions

- Heat oven to 350F.
- Pierce each potato in several places with fork or sharp knife.
- Bake 1 hour or until tender. Cool 5 min.
- Cut potatoes lengthwise in half; scoop out centers into medium bowl, leaving 1/8-inch-thick shells.
- Add cheese, butter, milk and pepper to potatoes in bowl; mash until desired consistency. Stir in bacon and chives; spoon into potato shells.
- Place in shallow baking dish.
- Bake 30 min. or until heated through.

Nutrition Facts



Properties

Glycemic Index:4.53, Glycemic Load:1.31, Inflammation Score:-1, Nutrition Score:0.75739130960858%

Flavonoids

Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg

Nutrients (% of daily need)

Calories: 24.29kcal (1.21%), Fat: 1.59g (2.44%), Saturated Fat: 0.65g (4.08%), Carbohydrates: 1.73g (0.58%), Net Carbohydrates: 1.61g (0.58%), Sugar: 0.08g (0.09%), Cholesterol: 2.88mg (0.96%), Sodium: 26.46mg (1.15%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.85g (1.7%), Calcium: 17.8mg (1.78%), Vitamin B6: 0.04mg (1.78%), Phosphorus: 17.08mg (1.71%), Selenium: 0.86µg (1.23%), Potassium: 42.2mg (1.21%)