



Bacon, Potato and Cheese Tart

 Gluten Free

READY IN



75 min.

SERVINGS



8

CALORIES



366 kcal

Ingredients

- 18 slices bacon
- 1.5 pounds baking potatoes peeled sliced
- 1 tablespoon butter
- 1.3 cups fontina shredded
- 8 servings salt and pepper to taste

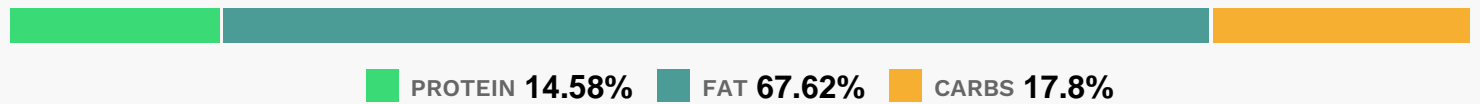
Equipment

- oven
- baking pan

Directions

- Preheat oven to 400 degrees F (200 degrees C).
- Coat an 8 inch round baking dish with the butter. Arrange bacon in a spiral fashion in the baking dish, draping ends of the slices over the pan edge to fold over filling.
- Arrange 1/3 of the potatoes over bacon, and sprinkle with 1/3 Fontina cheese. Repeat layers with remaining potatoes and cheese, and season with salt and pepper. Fold bacon over filling to form the upper layer.
- Bake uncovered in the preheated oven 1 hour, or until potatoes are tender.
- Drain any drippings, and cut into wedges to serve.

Nutrition Facts



Properties

Glycemic Index:20.22, Glycemic Load:12.17, Inflammation Score:-3, Nutrition Score:8.6134782355765%

Nutrients (% of daily need)

Calories: 366.38kcal (18.32%), Fat: 27.55g (42.38%), Saturated Fat: 11.46g (71.64%), Carbohydrates: 16.32g (5.44%), Net Carbohydrates: 15.22g (5.53%), Sugar: 0.85g (0.94%), Cholesterol: 60.36mg (20.12%), Sodium: 701.98mg (30.52%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 13.36g (26.72%), Vitamin B6: 0.44mg (22.11%), Selenium: 13.3µg (19%), Phosphorus: 189.84mg (18.98%), Vitamin B3: 2.9mg (14.51%), Vitamin B1: 0.21mg (14.05%), Potassium: 466.32mg (13.32%), Calcium: 127.51mg (12.75%), Zinc: 1.55mg (10.36%), Vitamin B12: 0.6µg (9.95%), Manganese: 0.14mg (7.12%), Magnesium: 28.43mg (7.11%), Vitamin B2: 0.11mg (6.52%), Vitamin B5: 0.62mg (6.21%), Vitamin C: 4.85mg (5.88%), Copper: 0.11mg (5.68%), Iron: 0.98mg (5.47%), Vitamin A: 251.2IU (5.02%), Fiber: 1.11g (4.42%), Folate: 13.2µg (3.3%), Vitamin D: 0.32µg (2.14%), Vitamin E: 0.32mg (2.12%), Vitamin K: 2.19µg (2.09%)