



Bacon Potato Salad

 Gluten Free

READY IN



33 min.

SERVINGS



6

CALORIES



522 kcal

SIDE DISH

Ingredients

- 2 rib celery finely chopped
- 0.5 pound bacon crumbled cooked
- 6 green onions chopped
- 0.5 cup mayonnaise
- 6 servings garnishes: paprika
- 0.3 teaspoon pepper
- 2 tablespoons pimientos diced drained
- 3 pounds to 8 potatoes peeled cut into 1-inch cubes

- 0.8 teaspoon salt
- 0.5 cup cup heavy whipping cream sour

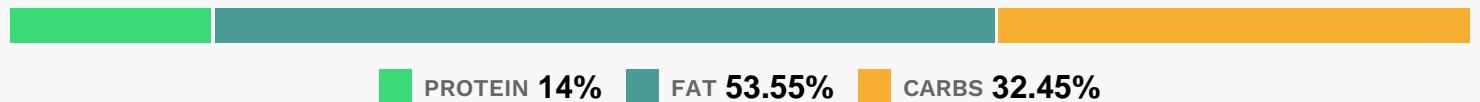
Equipment

- bowl
- dutch oven

Directions

- Cook potatoes in boiling water to cover in a Dutch oven over medium heat 15 to 18 minutes or until tender.
- Drain and let cool slightly.
- Place potatoes in a large bowl.
- Add bacon, chopped green onions, and next 4 ingredients. Stir together mayonnaise and sour cream until blended.
- Pour over potato mixture, tossing gently to coat. Cover and chill at least 1 hour.
- Garnish, if desired.

Nutrition Facts



Properties

Glycemic Index:51.13, Glycemic Load:29.34, Inflammation Score:-7, Nutrition Score:21.233043494432%

Flavonoids

Apigenin: 0.04mg, Apigenin: 0.04mg, Apigenin: 0.04mg, Apigenin: 0.04mg Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg Kaempferol: 1.98mg, Kaempferol: 1.98mg, Kaempferol: 1.98mg, Kaempferol: 1.98mg Quercetin: 2.87mg, Quercetin: 2.87mg, Quercetin: 2.87mg, Quercetin: 2.87mg

Nutrients (% of daily need)

Calories: 522.05kcal (26.1%), Fat: 31.2g (48%), Saturated Fat: 8.72g (54.52%), Carbohydrates: 42.54g (14.18%), Net Carbohydrates: 37.08g (13.49%), Sugar: 2.99g (3.33%), Cholesterol: 56.57mg (18.86%), Sodium: 1067.65mg (46.42%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 18.35g (36.69%), Vitamin C: 52.35mg (63.45%), Vitamin K: 60.9µg (58%), Vitamin B6: 0.9mg (45.12%), Potassium: 1218.53mg (34.82%), Vitamin B3: 6.48mg (32.42%), Selenium: 21.08µg (30.11%), Phosphorus: 300.36mg (30.04%), Vitamin B1: 0.41mg (27.12%), Fiber: 5.46g

(21.84%), Manganese: 0.4mg (19.76%), Magnesium: 69.03mg (17.26%), Copper: 0.31mg (15.32%), Iron: 2.47mg (13.75%), Zinc: 1.97mg (13.12%), Vitamin B2: 0.21mg (12.36%), Vitamin B5: 1.2mg (12.04%), Folate: 46.89µg (11.72%), Vitamin A: 408.9IU (8.18%), Vitamin B12: 0.47µg (7.91%), Vitamin E: 0.98mg (6.53%), Calcium: 62.3mg (6.23%), Vitamin D: 0.19µg (1.26%)