



Bacon, Ranch and Cheddar Mashed Potatoes



Gluten Free



Popular

READY IN



45 min.

SERVINGS



8

CALORIES



422 kcal

SIDE DISH

Ingredients

- ☐ 2 cups bacon pieces crumbled cooked
- ☐ 0.5 teaspoon pepper black freshly ground
- ☐ 0.5 teaspoon garlic salt (I use Lawry's)
- ☐ 1 cup warm milk (I used skim)
- ☐ 1 teaspoon ranch dressing seasoning dry
- ☐ 2.5 pounds russet potatoes cubed peeled
- ☐ 1.5 cup cheddar cheese shredded divided
- ☐ 1 stick butter unsalted

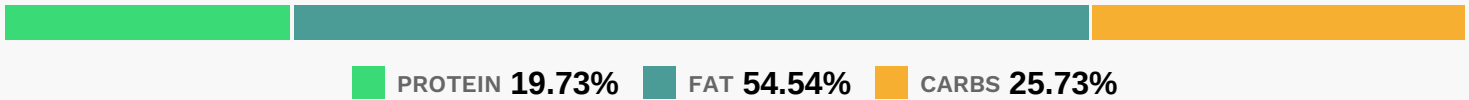
Equipment

- ☐ bowl
- ☐ stand mixer
- ☐ dutch oven

Directions

- ☐ Boil cubed potatoes for 10–15 minutes or until fork tender.
- ☐ Drain and place into the bowl of a stand mixer.
- ☐ Add your butter, milk, garlic salt, pepper, Ranch seasoning and 1/2 cup of shredded cheese.
- ☐ Mix until just combined.
- ☐ Transfer potatoes to a large dutch oven or pot over medium heat. Top with remaining shredded cheese and close lid to melt cheese for 3–5 minutes.
- ☐ Remove lid and serve with crumbled bacon on top.

Nutrition Facts



Properties

Glycemic Index:22.72, Glycemic Load:20.84, Inflammation Score:-5, Nutrition Score:10.185217297595%

Nutrients (% of daily need)

Calories: 421.86kcal (21.09%), Fat: 26.08g (40.12%), Saturated Fat: 16.01g (100.08%), Carbohydrates: 27.68g (9.23%), Net Carbohydrates: 25.81g (9.38%), Sugar: 2.45g (2.73%), Cholesterol: 95.75mg (31.92%), Sodium: 1157.3mg (50.32%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 21.23g (42.46%), Vitamin B6: 0.52mg (26.16%), Phosphorus: 210.55mg (21.06%), Calcium: 209.95mg (20.99%), Potassium: 658.63mg (18.82%), Vitamin A: 617.03IU (12.34%), Manganese: 0.24mg (12.15%), Vitamin B2: 0.19mg (11.05%), Magnesium: 42.51mg (10.63%), Selenium: 7.31µg (10.45%), Vitamin C: 8.08mg (9.79%), Vitamin B1: 0.14mg (9.36%), Zinc: 1.33mg (8.86%), Copper: 0.16mg (7.87%), Vitamin B3: 1.52mg (7.59%), Fiber: 1.87g (7.5%), Iron: 1.27mg (7.06%), Vitamin B12: 0.41µg (6.91%), Vitamin B5: 0.65mg (6.5%), Folate: 24.76µg (6.19%), Vitamin K: 5.18µg (4.94%), Vitamin D: 0.68µg (4.5%), Vitamin E: 0.53mg (3.54%)