



Baked Potato Casserole

 Gluten Free

READY IN



105 min.

SERVINGS



45

CALORIES



369 kcal

SIDE DISH

ANTIPASTI

STARTER

SNACK

Ingredients

- 2 pounds bacon
- 1 tablespoon chives minced
- 2 teaspoons pepper black
- 2 cups mayonnaise
- 4 cups nacho cheese dip
- 2 large onion finely chopped
- 10 pounds potatoes - remove skin red
- 2 teaspoons salt

- 8 cups sharp cheddar cheese shredded
- 2 cups cream sour

Equipment

- bowl
- frying pan
- paper towels
- oven
- pot
- baking pan
- aluminum foil

Directions

- Place potatoes into a large pot and cover with salted water; bring to a boil. Reduce heat to medium-low and simmer until tender, about 20 minutes.
- Drain, cool, and cut into cubes.
- Place bacon in a large skillet and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes.
- Drain bacon slices on paper towels; crumble.
- Preheat oven to 325 degrees F (160 degrees C). Lightly grease an 8-quart baking dish.
- Combine potatoes and bacon in a large bowl.
- Mix Cheddar cheese, cheese sauce, sour cream, mayonnaise, onions, chives, salt, and pepper in a bowl. Stir cheese mixture into potatoes; transfer to baking dish and cover with aluminum foil.
- Bake in preheated for 50 minutes; remove foil and continue baking until cheese is bubbly and lightly browned, about 10 minutes.

Nutrition Facts



Properties

Glycemic Index:4.02, Glycemic Load:0.31, Inflammation Score:-4, Nutrition Score:9.4617391150931%

Flavonoids

Isorhamnetin: 0.34mg, Isorhamnetin: 0.34mg, Isorhamnetin: 0.34mg, Isorhamnetin: 0.34mg Kaempferol: 0.05mg, Kaempferol: 0.05mg, Kaempferol: 0.05mg, Kaempferol: 0.05mg Quercetin: 2.01mg, Quercetin: 2.01mg, Quercetin: 2.01mg, Quercetin: 2.01mg

Nutrients (% of daily need)

Calories: 368.65kcal (18.43%), Fat: 28.18g (43.35%), Saturated Fat: 9.62g (60.1%), Carbohydrates: 19.48g (6.49%), Net Carbohydrates: 17.63g (6.41%), Sugar: 2.9g (3.22%), Cholesterol: 45.5mg (15.17%), Sodium: 625.67mg (27.2%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 10.32g (20.63%), Phosphorus: 194.5mg (19.45%), Vitamin K: 20.1µg (19.14%), Calcium: 181.3mg (18.13%), Selenium: 10.89µg (15.55%), Potassium: 539.92mg (15.43%), Vitamin B6: 0.25mg (12.61%), Vitamin C: 9.29mg (11.26%), Vitamin B3: 2mg (9.99%), Vitamin B1: 0.15mg (9.96%), Vitamin B2: 0.16mg (9.25%), Zinc: 1.37mg (9.13%), Manganese: 0.17mg (8.43%), Vitamin A: 402.2IU (8.04%), Magnesium: 31.99mg (8%), Copper: 0.16mg (7.89%), Fiber: 1.85g (7.4%), Folate: 24.83µg (6.21%), Vitamin B12: 0.35µg (5.79%), Vitamin B5: 0.54mg (5.37%), Iron: 0.9mg (5.02%), Vitamin E: 0.62mg (4.1%), Vitamin D: 0.22µg (1.47%)