

Baked Potato Salad

 Gluten Free

READY IN



530 min.

SERVINGS



12

CALORIES



376 kcal

SIDE DISH

Ingredients

- 15 slices bacon
- 2 tablespoons chives dried
- 1 teaspoon pepper black
- 16 ounce cream sour reduced-fat
- 2 tablespoons mayonnaise
- 4 pounds potatoes peeled
- 1 teaspoon salt
- 2 cups cheddar cheese shredded

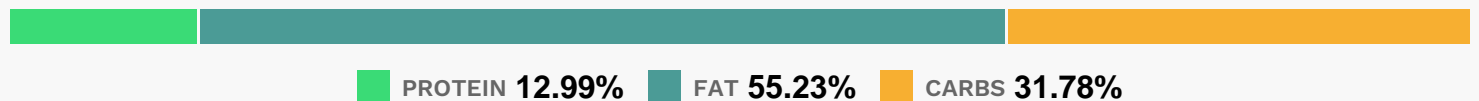
Equipment

- bowl
- frying pan
- paper towels
- pot

Directions

- Place the potatoes into a large pot and cover with lightly salted water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until just tender, about 15 minutes.
- Drain the potatoes, and allow to cool to room temperature. Dice once cooled.
- Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes.
- Drain the bacon slices on a paper towel-lined plate. Allow to cool, and crumble the bacon into a large bowl.
- Place the cooled potatoes into the bowl with the bacon, and mix in the sour cream, mayonnaise, Cheddar cheese, chives, salt, and pepper. Refrigerate overnight before serving.

Nutrition Facts



Properties

Glycemic Index:16.06, Glycemic Load:19.49, Inflammation Score:-5, Nutrition Score:12.964782476425%

Flavonoids

Kaempferol: 1.21mg, Kaempferol: 1.21mg, Kaempferol: 1.21mg, Kaempferol: 1.21mg Quercetin: 1.06mg, Quercetin: 1.06mg, Quercetin: 1.06mg, Quercetin: 1.06mg

Nutrients (% of daily need)

Calories: 375.73kcal (18.79%), Fat: 23.21g (35.71%), Saturated Fat: 10.08g (63.01%), Carbohydrates: 30.05g (10.02%), Net Carbohydrates: 26.67g (9.7%), Sugar: 1.34g (1.49%), Cholesterol: 51.19mg (17.06%), Sodium: 554.33mg (24.1%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 12.28g (24.57%), Vitamin C: 30.35mg (36.78%), Vitamin B6: 0.54mg (27.05%), Phosphorus: 239.8mg (23.98%), Potassium: 789.34mg (22.55%), Calcium: 207.28mg (20.73%), Selenium: 12.55µg (17.93%), Vitamin B1: 0.22mg (14.54%), Vitamin B3: 2.74mg (13.7%), Fiber:

3.38g (13.51%), Manganese: 0.26mg (12.93%), Magnesium: 47.47mg (11.87%), Vitamin B2: 0.2mg (11.78%), Zinc: 1.65mg (11.01%), Copper: 0.19mg (9.51%), Vitamin B12: 0.5µg (8.31%), Folate: 32.49µg (8.12%), Iron: 1.38mg (7.66%), Vitamin K: 7.59µg (7.23%), Vitamin A: 351.09IU (7.02%), Vitamin B5: 0.69mg (6.85%), Vitamin E: 0.47mg (3.11%), Vitamin D: 0.3µg (2.02%)