



## Baked Potato Salad II

 Gluten Free  Dairy Free

READY IN



85 min.

SERVINGS



8

CALORIES



697 kcal

SIDE DISH

### Ingredients

- 0.5 pound bacon
- 0.5 cup olive green pitted sliced
- 1 cup mayonnaise
- 0.3 cup onion chopped
- 8 potatoes
- 1 pound processed cheese food cubed
- 8 servings salt and pepper to taste

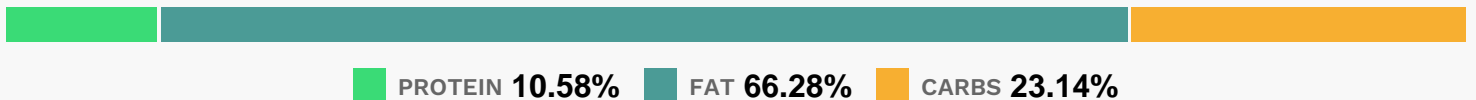
### Equipment

- bowl
- frying pan
- oven
- pot
- baking pan

## Directions

- Preheat oven to 350 degrees F (175 degrees C).
- Add whole potatoes to large pot of boiling, salted water. Boil for 20 minutes, or until tender.
- Remove potatoes from the water and set aside to cool.
- Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown.
- Drain, crumble and set aside.
- Peel and cube cooled potatoes, and transfer to a large bowl.
- Add onion, mayonnaise, cheese, salt and pepper, and mix together with the potatoes.
- Place mixture in a lightly oiled 9x11 inch baking dish. Top with the crumbled bacon and the olives.
- Bake uncovered for 40 minutes.

## Nutrition Facts



## Properties

Glycemic Index:23.47, Glycemic Load:27.99, Inflammation Score:-7, Nutrition Score:22.71478277704%

## Flavonoids

Luteolin: 0.05mg, Luteolin: 0.05mg, Luteolin: 0.05mg, Luteolin: 0.05mg Isorhamnetin: 0.25mg, Isorhamnetin: 0.25mg, Isorhamnetin: 0.25mg, Isorhamnetin: 0.25mg Kaempferol: 1.74mg, Kaempferol: 1.74mg, Kaempferol: 1.74mg, Kaempferol: 1.74mg Quercetin: 2.51mg, Quercetin: 2.51mg, Quercetin: 2.51mg, Quercetin: 2.51mg

## Nutrients (% of daily need)

Calories: 697.22kcal (34.86%), Fat: 51.71g (79.55%), Saturated Fat: 17.51g (109.45%), Carbohydrates: 40.62g (13.54%), Net Carbohydrates: 35.57g (12.94%), Sugar: 3.36g (3.73%), Cholesterol: 87.17mg (29.06%), Sodium:

1651.31mg (71.8%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 18.57g (37.14%), Calcium: 627.38mg (62.74%), Phosphorus: 533.34mg (53.33%), Vitamin C: 42.33mg (51.31%), Vitamin K: 51.3µg (48.86%), Vitamin B6: 0.75mg (37.26%), Potassium: 1044.19mg (29.83%), Selenium: 18.54µg (26.48%), Fiber: 5.05g (20.2%), Manganese: 0.36mg (18.06%), Vitamin B1: 0.26mg (17.6%), Vitamin B3: 3.45mg (17.27%), Magnesium: 68.85mg (17.21%), Vitamin B12: 1.03µg (17.1%), Zinc: 2.42mg (16.12%), Copper: 0.29mg (14.28%), Vitamin B2: 0.23mg (13.59%), Iron: 2.25mg (12.48%), Vitamin E: 1.84mg (12.25%), Vitamin A: 602.01IU (12.04%), Vitamin B5: 1.07mg (10.73%), Folate: 41.22µg (10.3%), Vitamin D: 0.51µg (3.4%)