



Brunch Potato Casserole

 **Gluten Free**  **Dairy Free**

READY IN



90 min.

SERVINGS



15

CALORIES



553 kcal

SIDE DISH

LUNCH

MAIN COURSE

MAIN DISH

Ingredients

- 1 pound bacon crisp cooked chopped
- 2 cups mayonnaise
- 4 pounds baby potatoes cut into 1-inch cubes
- 1 onion finely chopped
- 1 pound processed cheese food cubed

Equipment

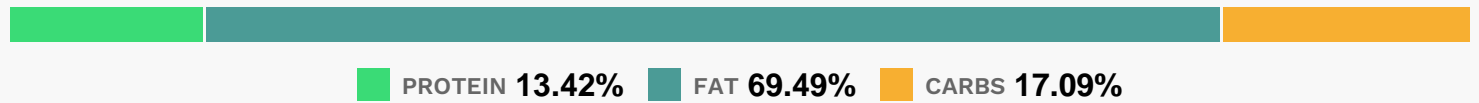
- bowl
- frying pan

- oven
- baking pan

Directions

- Preheat oven to 350 degrees F (175 degrees C).
- Place potatoes in a large pan, fill with water to cover potatoes, and bring to a boil. Cook until potatoes are just soft.
- Drain, place in a large bowl. While the potatoes are still hot, gently stir in cheese without mashing potatoes. Continue to stir, every minute or so, until cheese is melted.
- In a separate bowl, stir together mayonnaise, onion, and bacon. Gently stir into potatoes and cheese.
- Spread into a 13x9-inch baking dish.
- Bake in a preheated oven for 50 minutes.

Nutrition Facts



Properties

Glycemic Index:12.52, Glycemic Load:16.01, Inflammation Score:-5, Nutrition Score:17.163478281187%

Flavonoids

Isorhamnetin: 0.37mg, Isorhamnetin: 0.37mg, Isorhamnetin: 0.37mg, Isorhamnetin: 0.37mg Kaempferol: 1.02mg, Kaempferol: 1.02mg, Kaempferol: 1.02mg, Kaempferol: 1.02mg Quercetin: 2.34mg, Quercetin: 2.34mg, Quercetin: 2.34mg, Quercetin: 2.34mg

Nutrients (% of daily need)

Calories: 552.87kcal (27.64%), Fat: 42.68g (65.67%), Saturated Fat: 12.62g (78.86%), Carbohydrates: 23.62g (7.87%), Net Carbohydrates: 20.83g (7.58%), Sugar: 2.11g (2.34%), Cholesterol: 72.72mg (24.24%), Sodium: 1210.53mg (52.63%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 18.54g (37.09%), Vitamin K: 51.8µg (49.33%), Phosphorus: 388.51mg (38.85%), Calcium: 337.92mg (33.79%), Selenium: 22.53µg (32.18%), Vitamin C: 24.37mg (29.54%), Vitamin B6: 0.55mg (27.31%), Vitamin B3: 4.48mg (22.41%), Potassium: 716.72mg (20.48%), Vitamin B1: 0.28mg (18.47%), Zinc: 2.09mg (13.91%), Vitamin B12: 0.82µg (13.65%), Magnesium: 46.09mg (11.52%), Fiber: 2.79g (11.14%), Vitamin B2: 0.19mg (11.02%), Manganese: 0.22mg (10.78%), Copper: 0.18mg (9.24%), Vitamin E: 1.36mg (9.08%), Vitamin B5: 0.88mg (8.78%), Iron: 1.5mg (8.33%), Vitamin A: 318.93IU (6.38%), Folate: 24.66µg (6.16%), Vitamin D: 0.36µg (2.41%)