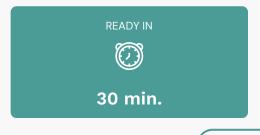


Cheddar-Potato Cakes

Gluten Free



1 eggs lightly beaten





SIDE DISH

ANTIPASTI

STARTER

SNACK

Ingredients

I teaspoon olive oil
O.5 cup suya seasoning mix frozen (from 10- to 12-oz bag)
1 cup hash browns shredded refrigerated cooked (from 20-oz bag)
1 cup potatoes refrigerated mashed (from 24-oz container)
2 oz sharp cheddar cheese shredded
2 teaspoons thyme sprigs fresh chopped
0.5 cup milk

	3 tablespoons olive oil
	1 serving cream sour
	1 cup frangelico
Eq	wipment bowl frying pan
Diı	rections
	In 12-inch nonstick skillet or griddle, heat 1 teaspoon oil over medium-high heat. Cook vegetable seasoning blend in oil 5 minutes, stirring occasionally, until tender.
	Remove from heat.
	In large bowl, stir vegetable seasoning blend, both potatoes, Bisquick mix, cheese and thyme.
	Add milk and egg, stirring just until moist.
	In same skillet, heat 1 tablespoon of the oil over medium heat. Spoon one-third of the batter into 4 (1/4-cup) mounds onto hot skillet; flatten slightly. Cook 4 to 6 minutes, turning once, until lightly browned.
	Remove from skillet; cover to keep warm. Repeat twice with remaining 2 tablespoons oil and batter.
	Serve with sour cream, if desired.
	Nutrition Facts
	PROTEIN 10.84% FAT 47.24% CARBS 41.92%
Pro	perties

Glycemic Index:19.15, Glycemic Load:3.48, Inflammation Score:-6, Nutrition Score:11.21086952479%

Flavonoids

Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg Luteolin: 0.16mg, Luteolin: 0.16mg, Luteolin: 0.16mg, Luteolin: 0.16mg Kaempferol: 0.14mg, Kaempferol: 0.14mg Quercetin: 0.12mg, Quercetin: 0.12mg, Quercetin: 0.12mg

Nutrients (% of daily need)

Calories: 120.77kcal (6.04%), Fat: 6.86g (10.55%), Saturated Fat: 2.03g (12.68%), Carbohydrates: 13.7g (4.57%), Net Carbohydrates: 8.83g (3.21%), Sugar: 1.09g (1.21%), Cholesterol: 20.17mg (6.72%), Sodium: 47.75mg (2.08%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 3.54g (7.08%), Vitamin K: 64.1µg (61.04%), Manganese: 0.55mg (27.6%), Iron: 4.09mg (22.71%), Calcium: 211.64mg (21.16%), Fiber: 4.87g (19.46%), Vitamin E: 2.44mg (16.24%), Vitamin B6: 0.19mg (9.35%), Magnesium: 36.14mg (9.03%), Potassium: 275.03mg (7.86%), Folate: 29.79µg (7.45%), Phosphorus: 73.07mg (7.31%), Vitamin C: 5.65mg (6.85%), Vitamin B2: 0.12mg (6.76%), Vitamin A: 273.71IU (5.47%), Copper: 0.1mg (5.25%), Vitamin B3: 0.96mg (4.78%), Selenium: 3.24µg (4.63%), Zinc: 0.62mg (4.16%), Vitamin B1: 0.06mg (3.82%), Vitamin B5: 0.32mg (3.17%), Vitamin B12: 0.14µg (2.33%), Vitamin D: 0.21µg (1.42%)