



Cheesy Bacon Stuffed Mini Potatoes

 Gluten Free

READY IN



50 min.

SERVINGS



24

CALORIES



112 kcal

SIDE DISH

Ingredients

- ☐ 0.5 cup applewood bacon smoked divided crumbled cooked
- ☐ 0.5 teaspoon pepper black freshly ground plus more for garnish
- ☐ 8 ounce cream cheese softened
- ☐ 3 tablespoons green onion plus more for garnish chopped
- ☐ 0.3 cup monterrey jack cheese finely grated
- ☐ 2 teaspoons roasted garlic mashed
- ☐ 1.5 teaspoons salt divided
- ☐ 0.3 cup sharp cheddar cheese finely grated

- ☐ 1 cup cup heavy whipping cream sour
- ☐ 2 pounds yukon gold potatoes ()

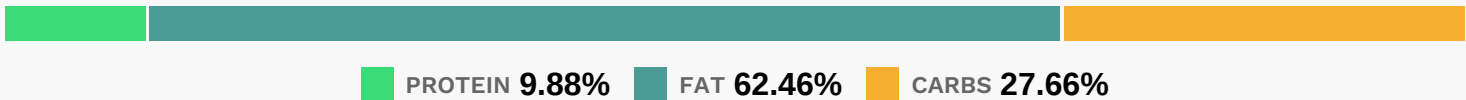
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ potato masher
- ☐ aluminum foil
- ☐ dutch oven

Directions

- ☐ Preheat the oven to 400 degrees F. Line a baking sheet with aluminum foil.
- ☐ In a large Dutch oven, place the potatoes and enough water to cover and bring to a boil. Boil until just tender, about 8 minutes.
- ☐ Drain and let cool.
- ☐ Cut the potatoes in half crosswise.
- ☐ Cut a thin slice off the round end of each potato half to stand upright. Using a melon baler, scoop out the centers of the potatoes, leaving a 1/4-inch thick shell. Reserve the potato pulp.
- ☐ In a medium bowl, combine the potato pulp, cream cheese, sour cream, 1/4 cup bacon, garlic, 1 teaspoon salt and pepper. Mash with a potato masher until well combined. Stir in the Cheddar cheese, Monterey Jack cheese and green onions.
- ☐ Sprinkle the insides of the potato shells with the remaining 1/2 teaspoon salt. Spoon the potato mixture evenly into the potato shells and top with the remaining 1/4 cup bacon.
- ☐ Place the stuffed potatoes on the prepared baking sheet and bake until lightly browned, about 20 minutes.
- ☐ Garnish with green onions and freshly ground pepper, if desired.

Nutrition Facts



Properties

Glycemic Index:10.78, Glycemic Load:5.02, Inflammation Score:-2, Nutrition Score:3.3539129955613%

Flavonoids

Kaempferol: 0.31mg, Kaempferol: 0.31mg, Kaempferol: 0.31mg, Kaempferol: 0.31mg Quercetin: 0.35mg, Quercetin: 0.35mg, Quercetin: 0.35mg, Quercetin: 0.35mg

Nutrients (% of daily need)

Calories: 111.62kcal (5.58%), Fat: 7.86g (12.09%), Saturated Fat: 3.99g (24.96%), Carbohydrates: 7.83g (2.61%), Net Carbohydrates: 6.97g (2.53%), Sugar: 1.01g (1.12%), Cholesterol: 20.68mg (6.89%), Sodium: 227.81mg (9.9%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.8g (5.59%), Vitamin C: 7.75mg (9.4%), Vitamin B6: 0.14mg (6.96%), Phosphorus: 57.38mg (5.74%), Potassium: 198.86mg (5.68%), Vitamin A: 217.77IU (4.36%), Calcium: 42mg (4.2%), Selenium: 2.82µg (4.03%), Vitamin B2: 0.06mg (3.8%), Manganese: 0.07mg (3.59%), Fiber: 0.87g (3.47%), Vitamin B1: 0.05mg (3.29%), Vitamin B3: 0.62mg (3.11%), Magnesium: 12.02mg (3%), Vitamin K: 2.74µg (2.61%), Copper: 0.05mg (2.46%), Vitamin B5: 0.24mg (2.35%), Zinc: 0.33mg (2.21%), Folate: 8.43µg (2.11%), Iron: 0.36mg (2.02%), Vitamin B12: 0.09µg (1.46%), Vitamin E: 0.16mg (1.06%)