



Chipotle Scalloped Potatoes

 Gluten Free

READY IN



110 min.

SERVINGS



10

CALORIES



389 kcal

SIDE DISH

Ingredients

- ☐ 1 chipotle chile in adobo sauce canned
- ☐ 4 slices bacon crumbled cooked
- ☐ 2 garlic cloves chopped
- ☐ 0.1 teaspoon ground nutmeg
- ☐ 0.5 cup half-and-half
- ☐ 1.5 teaspoons kosher salt
- ☐ 0.5 teaspoon pepper freshly ground
- ☐ 3 pounds russet potatoes peeled cut into 1/8-inch slices

- ☐ 4 oz sharp cheddar cheese shredded white
- ☐ 2.5 cups whipping cream

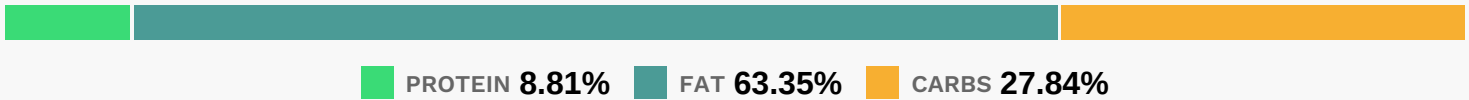
Equipment

- ☐ food processor
- ☐ bowl
- ☐ oven
- ☐ blender
- ☐ baking pan

Directions

- ☐ Preheat oven to 40
- ☐ Process first 6 ingredients in a blender or food processor until smooth.
- ☐ Transfer mixture to a medium bowl, and stir in whipping cream.
- ☐ Lightly grease a 13- x 9-inch baking dish with cooking spray.
- ☐ Spread one-fourth of potatoes in a single layer in prepared dish; top with one-fourth of cream mixture. Repeat layers three more times with remaining potatoes and cream mixture.
- ☐ Bake, covered, at 400 for 50 minutes. Uncover and sprinkle with cheese and bacon.
- ☐ Bake 20 minutes or until lightly browned and bubbly.
- ☐ Let stand 10 minutes.

Nutrition Facts



Properties

Glycemic Index:24.38, Glycemic Load:19.49, Inflammation Score:-6, Nutrition Score:10.472173856652%

Flavonoids

Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 389.17kcal (19.46%), Fat: 27.97g (43.04%), Saturated Fat: 17.14g (107.13%), Carbohydrates: 27.66g (9.22%), Net Carbohydrates: 25.69g (9.34%), Sugar: 3.23g (3.59%), Cholesterol: 85.98mg (28.66%), Sodium: 507.14mg (22.05%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 8.76g (17.52%), Vitamin B6: 0.53mg (26.45%), Vitamin A: 1034.36IU (20.69%), Potassium: 668.54mg (19.1%), Phosphorus: 186.33mg (18.63%), Calcium: 152.22mg (15.22%), Vitamin B2: 0.24mg (14.03%), Manganese: 0.24mg (12.03%), Selenium: 7.64µg (10.91%), Magnesium: 41.1mg (10.28%), Vitamin C: 8.41mg (10.19%), Vitamin B1: 0.15mg (9.98%), Vitamin B3: 1.81mg (9.04%), Copper: 0.16mg (7.93%), Fiber: 1.96g (7.85%), Iron: 1.34mg (7.47%), Zinc: 1.11mg (7.39%), Vitamin D: 1.03µg (6.89%), Vitamin B5: 0.68mg (6.84%), Folate: 24.23µg (6.06%), Vitamin K: 4.96µg (4.72%), Vitamin E: 0.69mg (4.61%), Vitamin B12: 0.27µg (4.55%)