



Delicious Potato Salad Bake

 Gluten Free

READY IN



85 min.

SERVINGS



6

CALORIES



651 kcal

SIDE DISH

Ingredients

- 12 slices bacon
- 1 cup heavy cream
- 0.5 cup milk
- 1 cup mushrooms sliced
- 2 onions finely chopped
- 8 potatoes
- 6 servings salt and pepper to taste
- 1.5 cups mozzarella cheese shredded

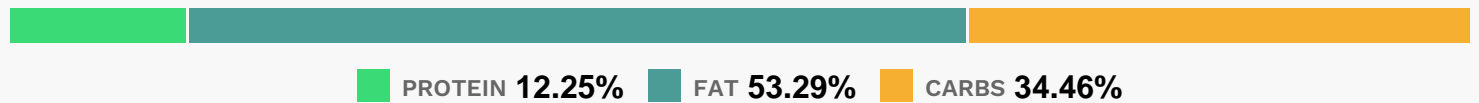
Equipment

- frying pan
- oven
- pot
- baking pan

Directions

- Preheat oven to 325 degrees F (165 degrees C). Butter or grease one 8x16 inch baking dish.
- Bring a large pot of salted water to a boil.
- Add potatoes and cook until tender but still firm, about 15 minutes.
- Drain and cool.
- Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown.
- Add onions, mushrooms, salt and pepper. Cook until onions and mushrooms are soft.
- Slice potatoes and place a thin layer in the baking dish. Follow with a layer of the bacon mixture and repeat layers until all ingredients are used.
- Pour cream and milk over layers; sprinkle with grated cheese.
- Bake for approximately 35 minutes, or until cream and milk have almost reduced completely.

Nutrition Facts



Properties

Glycemic Index:34.63, Glycemic Load:37.72, Inflammation Score:-8, Nutrition Score:23.570869507997%

Flavonoids

Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg Isorhamnetin: 1.84mg, Isorhamnetin: 1.84mg, Isorhamnetin: 1.84mg, Isorhamnetin: 1.84mg Kaempferol: 2.51mg, Kaempferol: 2.51mg, Kaempferol: 2.51mg, Kaempferol: 2.51mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 9.43mg, Quercetin: 9.43mg, Quercetin: 9.43mg

Nutrients (% of daily need)

Calories: 651.41kcal (32.57%), Fat: 39.04g (60.06%), Saturated Fat: 19.13g (119.57%), Carbohydrates: 56.81g (18.94%), Net Carbohydrates: 49.78g (18.1%), Sugar: 6.51g (7.23%), Cholesterol: 98.42mg (32.81%), Sodium: 698.37mg (30.36%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 20.19g (40.38%), Vitamin C: 59.24mg (71.8%), Vitamin B6: 1.05mg (52.61%), Potassium: 1476.68mg (42.19%), Phosphorus: 392.3mg (39.23%), Fiber: 7.03g (28.13%), Vitamin B3: 5.46mg (27.3%), Vitamin B1: 0.41mg (27.08%), Selenium: 17.7µg (25.29%), Manganese: 0.5mg (25.21%), Calcium: 237.9mg (23.79%), Vitamin B2: 0.38mg (22.51%), Magnesium: 86.53mg (21.63%), Copper: 0.4mg (19.91%), Vitamin B12: 1.04µg (17.3%), Zinc: 2.48mg (16.57%), Vitamin A: 828.01IU (16.56%), Vitamin B5: 1.59mg (15.86%), Iron: 2.72mg (15.1%), Folate: 58.67µg (14.67%), Vitamin D: 1.18µg (7.86%), Vitamin K: 7.52µg (7.16%), Vitamin E: 0.65mg (4.37%)