



Easy "Pierogi" Casserole

 Popular

READY IN



60 min.

SERVINGS



12

CALORIES



250 kcal

SIDE DISH

LUNCH

MAIN COURSE

MAIN DISH

Ingredients

- 8 oz triple cheddar cheese shredded with a touch of philadelphia, divided kraft
- 0.5 cup philadelphia chive & onion cream cheese spread ()
- 6 green onions thinly sliced
- 9 lasagna noodles uncooked
- 3 oz oscar mayer real bacon bits divided
- 24 oz ore-ida steam n' mash cut russet potatoes

Equipment

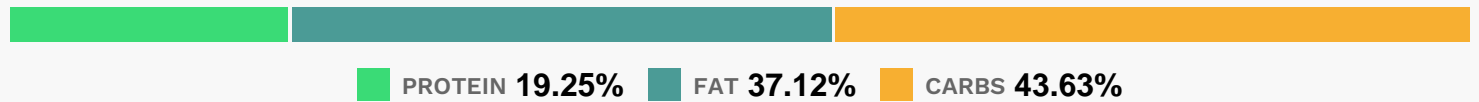
- oven

baking pan

Directions

- Heat oven to 375F.
- Prepare potatoes as directed on package. Meanwhile, cook the noodles.
- Combine potatoes, cream cheese spread, onions, 1/2 cup bacon and 1 cup cheddar.
- Drain noodles.
- Place 3 noodles in 13x9-inch baking dish sprayed with cooking spray; cover with 1/3 of the potato mixture. Repeat layers twice. Top with remaining cheddar and bacon; cover.
- Bake 33 to 35 min. or until heated through, uncovering for the last 5 min.
- Let stand 10 min. before cutting to serve.

Nutrition Facts



Properties

Glycemic Index:15.48, Glycemic Load:14.58, Inflammation Score:-4, Nutrition Score:7.9973912809206%

Flavonoids

Kaempferol: 0.08mg, Kaempferol: 0.08mg, Kaempferol: 0.08mg, Kaempferol: 0.08mg Quercetin: 0.64mg, Quercetin: 0.64mg, Quercetin: 0.64mg, Quercetin: 0.64mg

Nutrients (% of daily need)

Calories: 250.49kcal (12.52%), Fat: 10.37g (15.95%), Saturated Fat: 6.03g (37.72%), Carbohydrates: 27.41g (9.14%), Net Carbohydrates: 25.85g (9.4%), Sugar: 1.41g (1.56%), Cholesterol: 34.89mg (11.63%), Sodium: 385.17mg (16.75%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 12.09g (24.18%), Selenium: 18.88µg (26.98%), Calcium: 161.07mg (16.11%), Phosphorus: 159.65mg (15.97%), Manganese: 0.29mg (14.65%), Vitamin K: 13.92µg (13.25%), Vitamin B6: 0.24mg (12.11%), Potassium: 314.38mg (8.98%), Zinc: 1.18mg (7.85%), Magnesium: 30.47mg (7.62%), Vitamin B2: 0.12mg (7.03%), Vitamin A: 339.62IU (6.79%), Copper: 0.13mg (6.52%), Fiber: 1.57g (6.26%), Vitamin C: 4.36mg (5.28%), Vitamin B1: 0.07mg (4.94%), Vitamin B3: 0.99mg (4.93%), Iron: 0.88mg (4.89%), Folate: 19.53µg (4.88%), Vitamin B5: 0.34mg (3.44%), Vitamin B12: 0.2µg (3.34%), Vitamin E: 0.2mg (1.36%)