



## Florentine Potato Gratin

 Gluten Free

READY IN



25 min.

SERVINGS



6

CALORIES



251 kcal

SIDE DISH

### Ingredients

- ☐ 8 bacon crumbled cooked
- ☐ 3 oz cream cheese softened
- ☐ 12 oz pkt spinach frozen thawed chopped
- ☐ 0.8 teaspoon pepper
- ☐ 1 slices package potato refrigerated (1-lb., 4-oz.)
- ☐ 1 tablespoon salt
- ☐ 4 oz sharp cheddar cheese shredded
- ☐ 0.8 cup cup heavy whipping cream sour

☐ 6 cups water

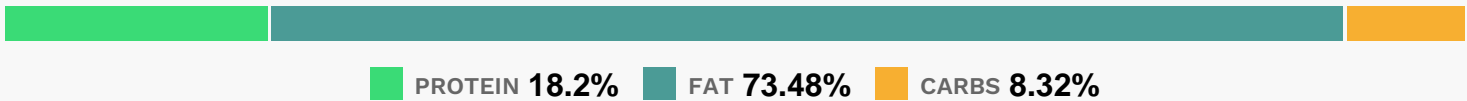
Equipment

- ☐ paper towels
- ☐ sauce pan
- ☐ oven
- ☐ baking pan

Directions

- ☐ Bring first 3 ingredients to a boil in a large saucepan over medium-high heat; reduce heat, and simmer 8 minutes or until potatoes are tender.
- ☐ Drain and set aside.
- ☐ Drain spinach well, pressing between paper towels.
- ☐ Spread half of potatoes in a lightly greased, shallow 11- x 7-inch baking dish; sprinkle evenly with half of pepper.
- ☐ Spread spinach over potatoes; sprinkle with bacon. Top with remaining potatoes and remaining pepper.
- ☐ Stir together cream cheese and sour cream. Dollop cream cheese mixture evenly over potatoes; sprinkle with shredded cheese.
- ☐ Bake at 400 for 25 to 30 minutes or until golden and bubbly.
- ☐ Note: For testing purposes only, we used Simply Potatoes Homestyle Slices.
- ☐ To lighten: Substitute turkey bacon for bacon, or reduce the amount of regular bacon; use reduced-fat cream cheese and sour cream.

Nutrition Facts



Properties

Glycemic Index:28.29, Glycemic Load:0.39, Inflammation Score:-10, Nutrition Score:19.239565227343%

Nutrients (% of daily need)

Calories: 250.77kcal (12.54%), Fat: 20.95g (32.24%), Saturated Fat: 10.7g (66.89%), Carbohydrates: 5.33g (1.78%), Net Carbohydrates: 3.62g (1.32%), Sugar: 1.95g (2.16%), Cholesterol: 60.74mg (20.25%), Sodium: 1572.81mg (68.38%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 11.68g (23.36%), Vitamin K: 212.52µg (202.4%), Vitamin A: 7212.7IU (144.25%), Calcium: 259.67mg (25.97%), Selenium: 16.46µg (23.51%), Folate: 89.25µg (22.31%), Manganese: 0.44mg (22.16%), Phosphorus: 193.24mg (19.32%), Vitamin B2: 0.32mg (18.62%), Magnesium: 57.95mg (14.49%), Vitamin E: 2.06mg (13.76%), Zinc: 1.53mg (10.22%), Vitamin B6: 0.19mg (9.43%), Potassium: 322.87mg (9.22%), Vitamin B1: 0.13mg (8.53%), Copper: 0.15mg (7.45%), Vitamin B3: 1.46mg (7.31%), Iron: 1.27mg (7.08%), Fiber: 1.71g (6.84%), Vitamin B12: 0.41µg (6.8%), Vitamin B5: 0.43mg (4.32%), Vitamin C: 3.41mg (4.13%), Vitamin D: 0.16µg (1.04%)