



Fully Loaded Scalloped Potatoes

READY IN



90 min.

SERVINGS



30

CALORIES



84 kcal

SIDE DISH

Ingredients

- 8 slices oscar mayer bacon
- 1 cup triple cheddar cheese shredded with a touch of philadelphia kraft
- 1 cup knudsen cream sour
- 3 Tbsp flour
- 3 Tbsp chives fresh divided chopped
- 1 cup milk
- 2 lb potatoes red (6)

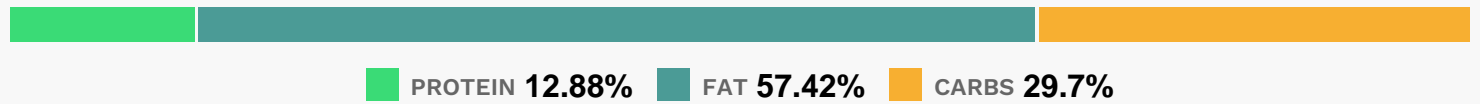
Equipment

- bowl
- sauce pan
- oven
- whisk

Directions

- Cook potatoes in boiling water in saucepan 25 min. or just until tender; drain. Cool. Meanwhile, cook bacon as directed on package.
- Heat oven to 350F. Crumble bacon; reserve 1/4 cup.
- Cut potatoes into 1/4-inch-thick slices.
- Whisk flour and milk in large bowl until blended. Stir in sour cream.
- Add potatoes, remaining bacon and 2 Tbsp. chives; stir to evenly coat potatoes.
- Pour into 2-qt. casserole sprayed with cooking spray; top with cheese.
- Bake 30 to 35 min. or until heated through.
- Sprinkle with remaining chives and reserved bacon.

Nutrition Facts



Properties

Glycemic Index:6.17, Glycemic Load:0.59, Inflammation Score:-1, Nutrition Score:2.7530434701754%

Flavonoids

Isorhamnetin: 0.02mg, Isorhamnetin: 0.02mg, Isorhamnetin: 0.02mg, Isorhamnetin: 0.02mg Kaempferol: 0.03mg, Kaempferol: 0.03mg, Kaempferol: 0.03mg, Kaempferol: 0.03mg Quercetin: 0.21mg, Quercetin: 0.21mg, Quercetin: 0.21mg, Quercetin: 0.21mg

Nutrients (% of daily need)

Calories: 83.88kcal (4.19%), Fat: 5.41g (8.32%), Saturated Fat: 2.44g (15.26%), Carbohydrates: 6.3g (2.1%), Net Carbohydrates: 5.75g (2.09%), Sugar: 1.06g (1.18%), Cholesterol: 13.14mg (4.38%), Sodium: 74.41mg (3.24%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.73g (5.46%), Phosphorus: 59.17mg (5.92%), Potassium: 175.58mg (5.02%), Calcium: 48.08mg (4.81%), Selenium: 3.09µg (4.42%), Vitamin B6: 0.08mg (3.92%), Vitamin B1: 0.05mg (3.6%), Vitamin B2: 0.06mg (3.46%), Vitamin C: 2.84mg (3.45%), Vitamin B3: 0.65mg (3.24%), Magnesium:

10.41mg (2.6%), Manganese: 0.05mg (2.55%), Zinc: 0.37mg (2.49%), Copper: 0.05mg (2.36%), Vitamin A: 116.03IU (2.32%), Fiber: 0.54g (2.17%), Vitamin B12: 0.13µg (2.15%), Folate: 8.38µg (2.1%), Vitamin B5: 0.19mg (1.93%), Vitamin K: 1.75µg (1.66%), Iron: 0.3mg (1.64%)