

Golden Au Gratin Potatoes

 **Gluten Free**

READY IN



60 min.

SERVINGS



10

CALORIES



599 kcal

SIDE DISH

Ingredients

- 0.8 cup butter divided melted
- 10 ounces cream of chicken soup undiluted canned
- 2.5 cups oatmeal cornflakes crushed
- 3 tablespoons dehydrated onion dried minced
- 32 ounces hash browns frozen thawed cubed
- 0.5 teaspoon salt
- 2.5 cups cheddar cheese shredded
- 8 ounces cream sour

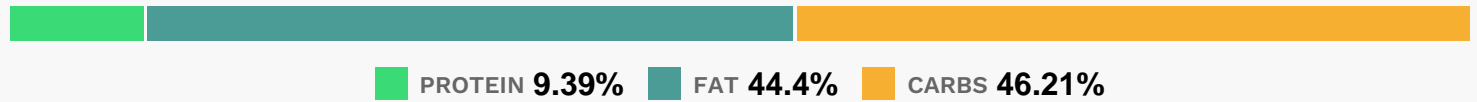
Equipment

- bowl
- oven
- baking pan

Directions

- In a large bowl, combine soup, sour cream, 1/2 cup butter, onion and salt. Stir in potatoes and cheese.
- Transfer to a greased 13-in. x 9-in. baking dish. Toss cornflakes and remaining butter; sprinkle over potatoes.
- Bake, uncovered, at 350° for 50–60 minutes or until heated through.

Nutrition Facts



Properties

Glycemic Index:15.1, Glycemic Load:5.65, Inflammation Score:-9, Nutrition Score:30.657826216325%

Nutrients (% of daily need)

Calories: 598.53kcal (29.93%), Fat: 30.25g (46.54%), Saturated Fat: 17.16g (107.28%), Carbohydrates: 70.85g (23.62%), Net Carbohydrates: 67.49g (24.54%), Sugar: 7.21g (8.01%), Cholesterol: 80.5mg (26.83%), Sodium: 1068mg (46.43%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 14.39g (28.79%), Iron: 18.37mg (102.07%), Vitamin B2: 1.09mg (64.4%), Vitamin B3: 12.27mg (61.33%), Vitamin B1: 0.91mg (60.36%), Vitamin B6: 1.19mg (59.55%), Folate: 225.64µg (56.41%), Vitamin B12: 3.33µg (55.56%), Vitamin A: 1958.05IU (39.16%), Phosphorus: 267.01mg (26.7%), Vitamin C: 21.22mg (25.72%), Calcium: 246.65mg (24.66%), Selenium: 14.8µg (21.14%), Vitamin D: 2.3µg (15.33%), Manganese: 0.28mg (13.88%), Zinc: 2.02mg (13.47%), Fiber: 3.36g (13.44%), Copper: 0.26mg (13.15%), Potassium: 450.35mg (12.87%), Magnesium: 45.8mg (11.45%), Vitamin B5: 0.72mg (7.15%), Vitamin E: 0.92mg (6.13%), Vitamin K: 3.43µg (3.27%)