



Hot German Potato Salad Casserole

 Gluten Free

READY IN



80 min.

SERVINGS



8

CALORIES



312 kcal

SIDE DISH

ANTIPASTI

STARTER

SNACK

Ingredients

- ☐ 6 slices bacon
- ☐ 1 cup celery diced
- ☐ 1 teaspoon dijon mustard
- ☐ 3 green onions diced
- ☐ 0.3 teaspoon ground pepper black
- ☐ 0.5 cup mayonnaise
- ☐ 4 cups potatoes cubed
- ☐ 1 teaspoon salt

- ☐ 1 cup cheddar cheese shredded
- ☐ 0.3 cup vinegar
- ☐ 2 teaspoons sugar white

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ paper towels
- ☐ oven
- ☐ whisk
- ☐ pot
- ☐ baking pan

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C).
- ☐ Bring potatoes to a boil in a large pot of salted water. Reduce heat to medium-low and simmer until tender, about 20 minutes.
- ☐ Drain; transfer potatoes to a large baking dish.
- ☐ Place bacon in a large skillet and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes.
- ☐ Drain the bacon slices on paper towels; crumble and sprinkle over potatoes.
- ☐ Heat a skillet over medium heat; cook and stir celery and green onion until celery is tender, about 5 minutes.
- ☐ Transfer vegetables to baking dish.
- ☐ Whisk mayonnaise, vinegar, sugar, mustard, salt, and black pepper in a bowl until smooth.
- ☐ Pour mixture over potatoes and stir until well mixed.
- ☐ Sprinkle with Cheddar cheese.
- ☐ Bake in preheated oven until cheese is melted, 20 to 35 minutes.

Nutrition Facts



 **PROTEIN 10.04%**  **FAT 63.36%**  **CARBS 26.6%**

Properties

Glycemic Index:51.11, Glycemic Load:14.39, Inflammation Score:-4, Nutrition Score:10.409565158512%

Flavonoids

Apigenin: 0.36mg, Apigenin: 0.36mg, Apigenin: 0.36mg, Apigenin: 0.36mg Luteolin: 0.13mg, Luteolin: 0.13mg, Luteolin: 0.13mg, Luteolin: 0.13mg Kaempferol: 0.93mg, Kaempferol: 0.93mg, Kaempferol: 0.93mg, Kaempferol: 0.93mg Quercetin: 1.26mg, Quercetin: 1.26mg, Quercetin: 1.26mg, Quercetin: 1.26mg

Nutrients (% of daily need)

Calories: 311.52kcal (15.58%), Fat: 21.97g (33.81%), Saturated Fat: 6.58g (41.13%), Carbohydrates: 20.76g (6.92%), Net Carbohydrates: 18.08g (6.58%), Sugar: 2.23g (2.48%), Cholesterol: 30.9mg (10.3%), Sodium: 605.37mg (26.32%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 7.83g (15.66%), Vitamin K: 38.28µg (36.46%), Vitamin C: 21.92mg (26.58%), Vitamin B6: 0.38mg (18.86%), Phosphorus: 157.03mg (15.7%), Potassium: 535.65mg (15.3%), Calcium: 124.04mg (12.4%), Selenium: 8.29µg (11.84%), Fiber: 2.67g (10.69%), Manganese: 0.2mg (10.04%), Vitamin B1: 0.14mg (9.43%), Vitamin B3: 1.85mg (9.23%), Magnesium: 32.87mg (8.22%), Vitamin B2: 0.12mg (7.26%), Zinc: 1.08mg (7.19%), Folate: 27.95µg (6.99%), Copper: 0.14mg (6.89%), Iron: 1.05mg (5.84%), Vitamin A: 261.17IU (5.22%), Vitamin B5: 0.52mg (5.22%), Vitamin E: 0.71mg (4.72%), Vitamin B12: 0.25µg (4.15%), Vitamin D: 0.18µg (1.19%)