



Jeff's Cheesy Crispy Vacation Potatoes

 Vegetarian

READY IN



45 min.

SERVINGS



4

CALORIES



405 kcal

SIDE DISH

Ingredients

- ☐ 0.1 teaspoon cayenne pepper
- ☐ 0.1 teaspoon ground cumin
- ☐ 1 teaspoon sauce red hot I like Frank's
- ☐ 4 servings kosher salt
- ☐ 4 servings kosher salt and pepper black
- ☐ 1 teaspoon juice of lime fresh
- ☐ 4 servings crema mexicana
- ☐ 0.5 cup cheddar/monterey jack blend shredded

- ☐ 2 roma tomatoes seeded chopped
- ☐ 3 russet potatoes thick unpeeled sliced poker chip
- ☐ 2 scallions finely minced
- ☐ 0.5 cup mozzarella cheese shredded
- ☐ 1 tablespoon butter unsalted
- ☐ 4 servings vegetable oil

Equipment

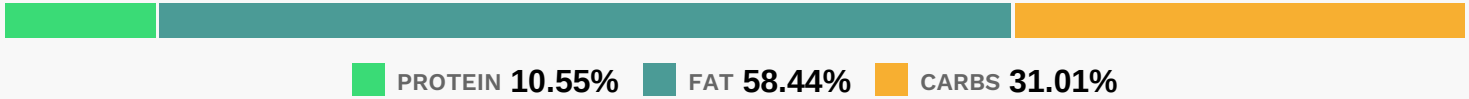
- ☐ bowl
- ☐ frying pan
- ☐ paper towels
- ☐ oven
- ☐ pot
- ☐ baking pan
- ☐ kitchen towels
- ☐ colander
- ☐ pie form

Directions

- ☐ Prepare the potatoes. Soak the potato slices covered by ice-cold water in a large bowl for 30 minutes, stirring a bit. Then transfer the potatoes to a colander and rinse until the water runs clear.
- ☐ Pour the potato slices onto a clean kitchen towel or several layered paper towels and dry as much as possible.
- ☐ Fry the potatoes. In a large pan with straight sides or a stock pot on medium-high heat, add enough oil to fill to 1 inch deep. In batches, fry the potato slices, flipping halfway through until golden and crisp, about 3 minutes on each side. They should be stiff and crispy on the outside, but maintain a fleshy inside. Taste one, cook's treat!
- ☐ Remove each batch to a paper towel-lined plate and immediately season with a sprinkle of salt.

- ☐
- Prepare the pico de gallo. In a small bowl toss the tomatoes with the scallions, hot sauce, lime juice, cumin, cayenne pepper, and a pinch of salt and pepper. Set aside.
- ☐
- Bake the potatoes. Preheat the oven to 375F. Butter the bottom of a pie pan or an 8x8-inch baking pan. Using half the potatoes, layer the slices in a circular pattern beginning on the outside of the pan and moving towards the center, with the slices slightly overlapping. Make sure to cover the entire bottom this way. Then evenly sprinkle half the cheddar/jack blend over the potato layer. On top of that sprinkle the pico de gallo, then add an even sprinkle of half the mozzarella. Repeat the layer one more time ending with the mozzarella cheese.
- ☐
- Place in the oven and bake until the cheese is melted and golden on the edges, about 18 minutes.
- ☐
- Cut into slices and serve warm with a dollop of Mexican crema.

Nutrition Facts



Properties

Glycemic Index:61.44, Glycemic Load:23.23, Inflammation Score:-6, Nutrition Score:13.368695590807%

Flavonoids

Eriodictyol: 0.03mg, Eriodictyol: 0.03mg, Eriodictyol: 0.03mg, Eriodictyol: 0.03mg Hesperetin: 0.11mg, Hesperetin: 0.11mg, Hesperetin: 0.11mg, Hesperetin: 0.11mg Naringenin: 0.22mg, Naringenin: 0.22mg, Naringenin: 0.22mg, Naringenin: 0.22mg Kaempferol: 0.11mg, Kaempferol: 0.11mg, Kaempferol: 0.11mg, Kaempferol: 0.11mg Myricetin: 0.04mg, Myricetin: 0.04mg, Myricetin: 0.04mg, Myricetin: 0.04mg Quercetin: 0.83mg, Quercetin: 0.83mg, Quercetin: 0.83mg, Quercetin: 0.83mg

Nutrients (% of daily need)

Calories: 404.69kcal (20.23%), Fat: 26.82g (41.26%), Saturated Fat: 8.53g (53.3%), Carbohydrates: 32.02g (10.67%), Net Carbohydrates: 29.39g (10.69%), Sugar: 2.66g (2.96%), Cholesterol: 39.11mg (13.04%), Sodium: 670.87mg (29.17%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 10.89g (21.78%), Vitamin K: 44.47µg (42.35%), Vitamin B6: 0.6mg (29.92%), Calcium: 230.19mg (23.02%), Potassium: 783.03mg (22.37%), Phosphorus: 211.31mg (21.13%), Vitamin C: 14.91mg (18.07%), Manganese: 0.31mg (15.31%), Vitamin A: 705.3IU (14.11%), Magnesium: 48.47mg (12.12%), Fiber: 2.63g (10.53%), Vitamin B1: 0.15mg (10.21%), Vitamin E: 1.53mg (10.2%), Iron: 1.76mg (9.8%), Copper: 0.2mg (9.79%), Vitamin B3: 1.91mg (9.54%), Vitamin B2: 0.16mg (9.43%), Zinc: 1.38mg (9.21%), Folate: 34.68µg (8.67%), Vitamin B12: 0.44µg (7.37%), Selenium: 5.15µg (7.36%), Vitamin B5: 0.57mg (5.68%), Vitamin D: 0.19µg (1.29%)