



Loaded Baked Potato Salad

 Gluten Free

READY IN



285 min.

SERVINGS



45

CALORIES



55 kcal

SIDE DISH

Ingredients

- 8 slices oscar mayer bacon crumbled cooked
- 0.3 cup buttermilk
- 2 Tbsp chives fresh chopped
- 0.5 cup real mayo mayonnaise kraft
- 2 lb new potatoes red quartered
- 0.5 cup sharp cheddar cheese shredded kraft

Equipment

- bowl

sauce pan

Directions

- Cook potatoes in boiling water in saucepan 20 min. or until tender; drain. Cool.
- Mix mayo, buttermilk and chives in large bowl until blended.
- Add potatoes and cheese; mix lightly. Refrigerate 3 hours.
- Top with bacon just before serving.

Nutrition Facts

 **PROTEIN 9.2%**  **FAT 63.95%**  **CARBS 26.85%**

Properties

Glycemic Index:5.26, Glycemic Load:2.61, Inflammation Score:-1, Nutrition Score:1.6743478243766%

Flavonoids

Isorhamnetin: 0.01mg, Isorhamnetin: 0.01mg, Isorhamnetin: 0.01mg, Isorhamnetin: 0.01mg Kaempferol: 0.17mg, Kaempferol: 0.17mg, Kaempferol: 0.17mg, Kaempferol: 0.17mg Quercetin: 0.15mg, Quercetin: 0.15mg, Quercetin: 0.15mg, Quercetin: 0.15mg

Nutrients (% of daily need)

Calories: 54.75kcal (2.74%), Fat: 3.9g (6.01%), Saturated Fat: 1.08g (6.77%), Carbohydrates: 3.69g (1.23%), Net Carbohydrates: 3.24g (1.18%), Sugar: 0.24g (0.27%), Cholesterol: 5.03mg (1.68%), Sodium: 52.52mg (2.28%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.26g (2.53%), Vitamin C: 4.05mg (4.91%), Vitamin K: 4.76µg (4.53%), Vitamin B6: 0.07mg (3.58%), Potassium: 96.28mg (2.75%), Phosphorus: 24.61mg (2.46%), Vitamin B1: 0.03mg (1.88%), Selenium: 1.31µg (1.87%), Vitamin B3: 0.37mg (1.86%), Fiber: 0.45g (1.79%), Manganese: 0.03mg (1.61%), Magnesium: 5.66mg (1.41%), Calcium: 13.35mg (1.33%), Copper: 0.02mg (1.24%), Zinc: 0.16mg (1.07%), Vitamin B2: 0.02mg (1.06%), Iron: 0.18mg (1.02%)