



Mashed Potatoes with Bacon & Cheddar



Gluten Free



Popular

READY IN



60 min.

SERVINGS



10

CALORIES



593 kcal

SIDE DISH

Ingredients

- ☐ 10 slice bacon
- ☐ 2.5 cup cheddar cheese grated
- ☐ 0.3 cup chives minced
- ☐ 8 ounce cream cheese room temperature
- ☐ 2 teaspoon kosher salt
- ☐ 0.5 teaspoon pepper
- ☐ 5 pound russet potatoes
- ☐ 1 cup cup heavy whipping cream sour

☐ 0.5 cup butter unsalted melted

Equipment

- ☐ frying pan
- ☐ paper towels
- ☐ sauce pan
- ☐ oven
- ☐ knife
- ☐ baking pan
- ☐ colander

Directions

- ☐ Preheat oven to 350 degrees. Peel potatoes, and cut into 1-inch chunks.
- ☐ Place in a large saucepan, and add enough cold water to cover by about 2 inches. Bring to a boil over medium-high heat, and reduce to a simmer. Cook until tender and easily pierced with a paring knife, about 20 minutes.
- ☐ Transfer to a colander to drain; return to pan, cover, and set aside.
- ☐ Meanwhile, heat a large skillet over medium heat.
- ☐ Add bacon, and cook until crisp and browned, turning once.
- ☐ Transfer to paper towels to drain; let cool, and crumble into pieces.
- ☐ Using a fork, mash the potatoes in pan until light and fluffy.
- ☐ Add the cream cheese, butter, and sour cream, and stir until combined and smooth.
- ☐ Add the chives, 2 cups cheddar cheese, half the bacon, salt, and pepper. Stir until well combined.
- ☐ Transfer to a buttered 3-quart baking dish. Top with remaining ½ cup cheddar cheese.
- ☐ Bake until top is slightly golden and potatoes are heated through, about 30 minutes.
- ☐ Remove from oven; garnish with remaining bacon.
- ☐ Serve immediately. Like this: Like Loading...

Nutrition Facts



 **PROTEIN 10.82%**  **FAT 59.72%**  **CARBS 29.46%**

Properties

Glycemic Index:21.58, Glycemic Load:32.78, Inflammation Score:-7, Nutrition Score:16.764782449474%

Flavonoids

Isorhamnetin: 0.07mg, Isorhamnetin: 0.07mg, Isorhamnetin: 0.07mg, Isorhamnetin: 0.07mg Kaempferol: 0.1mg, Kaempferol: 0.1mg, Kaempferol: 0.1mg, Kaempferol: 0.1mg Quercetin: 0.05mg, Quercetin: 0.05mg, Quercetin: 0.05mg, Quercetin: 0.05mg

Nutrients (% of daily need)

Calories: 593.02kcal (29.65%), Fat: 40g (61.54%), Saturated Fat: 21.15g (132.16%), Carbohydrates: 44.38g (14.79%), Net Carbohydrates: 41.39g (15.05%), Sugar: 3.16g (3.51%), Cholesterol: 103.65mg (34.55%), Sodium: 886.47mg (38.54%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 16.31g (32.62%), Vitamin B6: 0.88mg (44.23%), Phosphorus: 331.01mg (33.1%), Potassium: 1076.85mg (30.77%), Calcium: 279.92mg (27.99%), Selenium: 16.25µg (23.22%), Vitamin A: 1069.06IU (21.38%), Manganese: 0.38mg (19.22%), Vitamin B2: 0.31mg (18.43%), Vitamin B1: 0.27mg (17.74%), Magnesium: 67.6mg (16.9%), Vitamin C: 13.72mg (16.62%), Vitamin B3: 3.3mg (16.51%), Zinc: 2.16mg (14.41%), Copper: 0.27mg (13.27%), Iron: 2.16mg (11.99%), Fiber: 3g (11.99%), Vitamin B5: 1.15mg (11.45%), Folate: 42.51µg (10.63%), Vitamin B12: 0.53µg (8.78%), Vitamin K: 8.67µg (8.26%), Vitamin E: 0.88mg (5.85%), Vitamin D: 0.43µg (2.85%)