



Pat's Baked Potato Salad

 Gluten Free

READY IN



90 min.

SERVINGS



8

CALORIES



286 kcal

SIDE DISH

Ingredients

- 4 slices bacon
- 0.1 teaspoon celery salt
- 1 cup cheddar cheese cubed
- 8 servings ground pepper black to taste
- 0.3 cup mayonnaise
- 0.3 cup onion chopped
- 0.3 cup pimiento-stuffed olives green sliced
- 4.5 cups potatoes cubed peeled

0.5 cup relish sweet

Equipment

bowl

frying pan

paper towels

oven

pot

baking pan

Directions

Place the potatoes into a large pot and cover with salted water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes.

Drain thoroughly.

Meanwhile, place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes.

Drain the bacon slices on a paper towel-lined plate, then crumble. Set the bacon aside.

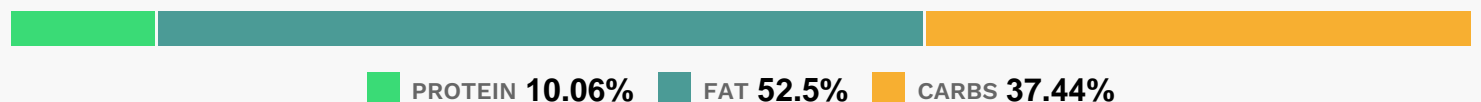
Preheat an oven to 350 degrees F (175 degrees C). Grease an 8-inch square baking dish.

Combine the potatoes, Cheddar cheese, relish, onion, and olives in a large bowl. Stir in the mayonnaise, celery salt, and black pepper.

Transfer the mixture into the prepared baking dish, and sprinkle with bacon.

Bake in the preheated oven until the potatoes are browned and the cheese is melted, about 45 minutes.

Nutrition Facts



Properties

Glycemic Index:27.47, Glycemic Load:15.34, Inflammation Score:-5, Nutrition Score:10.226521678593%

Flavonoids

Luteolin: 0.02mg, Luteolin: 0.02mg, Luteolin: 0.02mg, Luteolin: 0.02mg Isorhamnetin: 0.25mg, Isorhamnetin: 0.25mg, Isorhamnetin: 0.25mg, Isorhamnetin: 0.25mg Kaempferol: 0.98mg, Kaempferol: 0.98mg, Kaempferol: 0.98mg, Kaempferol: 0.98mg Quercetin: 1.84mg, Quercetin: 1.84mg, Quercetin: 1.84mg, Quercetin: 1.84mg

Nutrients (% of daily need)

Calories: 286.2kcal (14.31%), Fat: 16.98g (26.13%), Saturated Fat: 5.39g (33.72%), Carbohydrates: 27.24g (9.08%), Net Carbohydrates: 24.23g (8.81%), Sugar: 5.71g (6.35%), Cholesterol: 25.31mg (8.44%), Sodium: 458.1mg (19.92%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 7.32g (14.64%), Vitamin K: 30.87µg (29.4%), Vitamin C: 23.79mg (28.84%), Vitamin B6: 0.4mg (19.91%), Potassium: 546.07mg (15.6%), Phosphorus: 153.74mg (15.37%), Fiber: 3.02g (12.07%), Calcium: 119.6mg (11.96%), Manganese: 0.21mg (10.28%), Selenium: 6.85µg (9.78%), Vitamin B1: 0.13mg (8.88%), Vitamin B3: 1.75mg (8.74%), Magnesium: 34.3mg (8.57%), Copper: 0.16mg (8%), Vitamin A: 357.76IU (7.16%), Zinc: 1.04mg (6.92%), Vitamin B2: 0.12mg (6.92%), Iron: 1.18mg (6.57%), Folate: 23.58µg (5.89%), Vitamin B5: 0.49mg (4.95%), Vitamin E: 0.72mg (4.82%), Vitamin B12: 0.22µg (3.6%)