



## Pierogi Casserole

READY IN



90 min.

SERVINGS



15

CALORIES



385 kcal

SIDE DISH

ANTIPASTI

STARTER

SNACK

## Ingredients

- ☐ 0.5 pound bacon diced
- ☐ 0.5 cup butter melted
- ☐ 3 tablespoons chives fresh chopped
- ☐ 6 cloves garlic minced
- ☐ 16 ounce lasagna noodles
- ☐ 0.5 cup milk
- ☐ 1 onion chopped
- ☐ 5 potatoes cubed peeled
- ☐ 15 servings salt and pepper to taste

- ☐ 2 cups cheddar cheese shredded
- ☐ 8 ounce cup heavy whipping cream sour

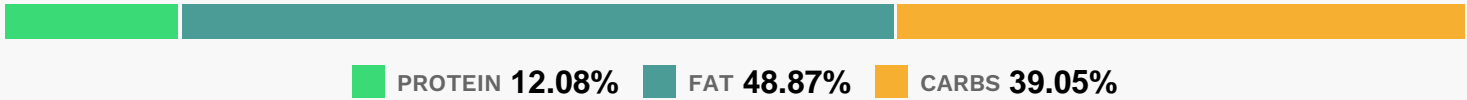
## Equipment

- ☐ frying pan
- ☐ oven
- ☐ pot
- ☐ baking pan

## Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C).
- ☐ Place the potatoes in a large pot with water to cover over high heat. Bring to a boil and cook until the potatoes are tender.
- ☐ Remove from heat, drain, then combine with the milk and 6 tablespoons of butter, mash and set aside.
- ☐ Melt the remaining 2 tablespoons of the butter in a large skillet over medium high heat.
- ☐ Saute the bacon, onion and garlic in the butter for 5 to 10 minutes, or until the bacon is fully cooked.
- ☐ Cook the lasagna noodles according to package directions and cool under running water.
- ☐ Place 1/2 of the mashed potatoes into the bottom of a 9x13 inch baking dish. Top this with 1/3 of the cheese, followed by a layer of lasagna noodles. Repeat this with the remaining potatoes, another 1/3 of the cheese and a layer of noodles. Then arrange the bacon, onion and garlic over the noodles, then another layer of noodles, and finally top all with the remaining cheese. Season with salt and pepper to taste.
- ☐ Bake, uncovered, at 350 degrees F (175 degrees C) for 30 to 45 minutes, or until the cheese is melted and bubbly.
- ☐ Serve with sour cream and chopped fresh chives.

## Nutrition Facts



## Properties

Glycemic Index:22.85, Glycemic Load:18.67, Inflammation Score:-5, Nutrition Score:11.156087030535%

Flavonoids

Isorhamnetin: 0.41mg, Isorhamnetin: 0.41mg, Isorhamnetin: 0.41mg, Isorhamnetin: 0.41mg Kaempferol: 0.68mg, Kaempferol: 0.68mg, Kaempferol: 0.68mg, Kaempferol: 0.68mg Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg Quercetin: 2.04mg, Quercetin: 2.04mg, Quercetin: 2.04mg, Quercetin: 2.04mg

Nutrients (% of daily need)

Calories: 385.35kcal (19.27%), Fat: 20.99g (32.3%), Saturated Fat: 10.58g (66.11%), Carbohydrates: 37.74g (12.58%), Net Carbohydrates: 35.04g (12.74%), Sugar: 2.66g (2.95%), Cholesterol: 51.21mg (17.07%), Sodium: 455.44mg (19.8%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 11.67g (23.35%), Selenium: 27.63µg (39.47%), Phosphorus: 214.23mg (21.42%), Manganese: 0.42mg (21.17%), Vitamin C: 15.39mg (18.65%), Vitamin B6: 0.34mg (16.95%), Calcium: 153.77mg (15.38%), Potassium: 458.13mg (13.09%), Fiber: 2.69g (10.78%), Magnesium: 42.17mg (10.54%), Zinc: 1.48mg (9.89%), Vitamin B1: 0.14mg (9.62%), Vitamin A: 480.82IU (9.62%), Vitamin B3: 1.92mg (9.62%), Vitamin B2: 0.16mg (9.57%), Copper: 0.19mg (9.29%), Iron: 1.09mg (6.07%), Vitamin B5: 0.59mg (5.94%), Folate: 23.16µg (5.79%), Vitamin B12: 0.32µg (5.4%), Vitamin K: 3.85µg (3.67%), Vitamin E: 0.46mg (3.06%), Vitamin D: 0.24µg (1.6%)