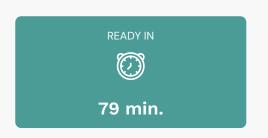


Potato and Jalapeño Cheese Bake







SIDE DISH

Ingredients

0.5 teaspoon pepper black freshly ground
8 ounce jalapeño cheddar cheese shredded 50% reduced-fat (such as Cabot)
0.5 cup cilantro leaves fresh chopped
4 garlic cloves minced
16 ounce prechopped bell pepper-and-onion mix
18 ounce potatoes refrigerated sliced (such as Simply Potatoes Homestyle Slices
0.5 teaspoon salt

Equipment

	/ OF-	
	oven	
	baking pan	
Directions		
	Preheat oven to 40	
	Heat a large nonstick skillet over medium-high heat; coat pan with cooking spray.	
	Add bell pepper mix; cook 5 minutes, stirring frequently.	
	Add garlic; cook 1 additional minute.	
	While bell pepper mixture cooks, arrange half of potato slices in bottom of an 11 x 7-inch baking dish coated with cooking spray.	
	Combine salt and pepper.	
	Sprinkle potato slices with half of salt mixture.	
	Layer potato mixture with half of bell pepper mixture and one-third of cheese. Repeat procedure with remaining half of potato slices, salt mixture, bell pepper mixture, and remaining two-thirds of cheese.	
	Cover and bake at 400 for 40 minutes. Uncover and bake 10 additional minutes or until cheese is lightly browned and potatoes are tender.	
	Sprinkle with cilantro.	
	Serve with: Romaine and Sweet Onion Salad	
	Negation Foots	
	Nutrition Facts	
	PROTEIN 18.88% FAT 42.88% CARBS 38.24%	
Properties Glycemic Index:41.63, Glycemic Load:14.55, Inflammation Score:-10, Nutrition Score:16.462173928385%		

Flavonoids

frying pan

Kaempferol: 0.69mg, Kaempferol: 0.69mg, Kaempferol: 0.69mg, Kaempferol: 0.69mg Myricetin: 0.03mg, Myricetin: 0.03mg, Myricetin: 0.03mg, Quercetin: 1.34mg, Quercetin: 1.34mg, Quercetin: 1.34mg, Quercetin: 1.34mg

Nutrients (% of daily need)

Calories: 271.8kcal (13.59%), Fat: 13.34g (20.53%), Saturated Fat: 7.36g (45.99%), Carbohydrates: 26.77g (8.92%), Net Carbohydrates: 21.76g (7.91%), Sugar: 0.82g (0.91%), Cholesterol: 37.8mg (12.6%), Sodium: 482.62mg (20.98%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 13.22g (26.43%), Vitamin A: 4310.42IU (86.21%), Vitamin C: 25.6mg (31.03%), Calcium: 301.72mg (30.17%), Phosphorus: 270.17mg (27.02%), Fiber: 5.02g (20.07%), Manganese: 0.38mg (18.96%), Vitamin B6: 0.38mg (18.84%), Selenium: 11.56µg (16.51%), Potassium: 564.65mg (16.13%), Vitamin B2: 0.26mg (15.46%), Zinc: 2.01mg (13.38%), Magnesium: 49.05mg (12.26%), Vitamin B1: 0.18mg (11.75%), Folate: 44.38µg (11.1%), Vitamin B3: 1.89mg (9.47%), Copper: 0.19mg (9.3%), Iron: 1.52mg (8.43%), Vitamin B12: 0.4µg (6.68%), Vitamin K: 6.96µg (6.63%), Vitamin B5: 0.55mg (5.53%), Vitamin E: 0.33mg (2.19%), Vitamin D: 0.23µg (1.51%)