



Potato Cake with Cheese and Bacon

 Gluten Free

READY IN



45 min.

SERVINGS



4

CALORIES



515 kcal

SIDE DISH

LUNCH

MAIN COURSE

MAIN DISH

Ingredients

- ☐ 5 ounce bacon lean cut into lardons
- ☐ 2 pounds baking potatoes thinly sliced
- ☐ 8 ounces gruyere cheese diced cut into thin, narrow strips
- ☐ 4 servings salt and pepper
- ☐ 2 tablespoons vegetable oil

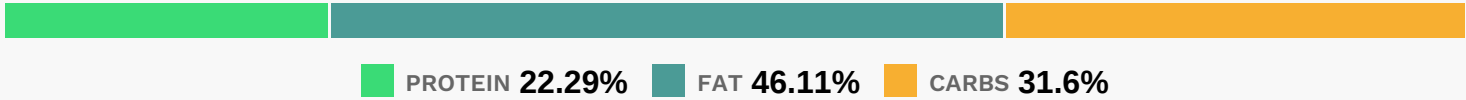
Equipment

- ☐ frying pan
- ☐ knife

Directions

- ☐ Heat the bacon lardons in a 10-inch/25-cm frying pan over medium heat until the fat runs, 2 to 3 minutes. Do not let them brown.
- ☐ Remove them with a draining spoon and set aside. Melt the lard in the pan, add the potatoes, and sprinkle them with pepper. The bacon may contribute enough salt. Reduce the heat to low, cover, and cook for 5 minutes. Stir in the lardons and continue to cook, uncovered, over low heat, tossing or stirring often, until the potatoes are tender and some are browned, 20 to 25 minutes. Don't worry if some of them are crushed, as they will help hold the mixture in a cake.
- ☐ Stir in the cheese, taste, and adjust the seasoning. Press down on the potatoes to level them in the pan. Turn the heat to high and let them cook without stirring until the bottom is browned, 3 to 5 minutes. Press on the cake occasionally to hold it together. When done, it should be brown around the edges and starting to pull from the sides of the pan. Take the pan off the heat, run a knife around the edge to loosen the cake, and turn it out onto a warmed platter.
- ☐ Serve hot.

Nutrition Facts



Properties

Glycemic Index:21.19, Glycemic Load:32.23, Inflammation Score:-6, Nutrition Score:17.694782402204%

Nutrients (% of daily need)

Calories: 515.26kcal (25.76%), Fat: 26.71g (41.1%), Saturated Fat: 12.45g (77.81%), Carbohydrates: 41.19g (13.73%), Net Carbohydrates: 38.24g (13.9%), Sugar: 1.61g (1.79%), Cholesterol: 62.37mg (20.79%), Sodium: 1318.7mg (57.33%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 29.05g (58.1%), Calcium: 602.26mg (60.23%), Phosphorus: 467.77mg (46.78%), Vitamin B6: 0.83mg (41.42%), Potassium: 991.71mg (28.33%), Zinc: 2.87mg (19.13%), Manganese: 0.37mg (18.31%), Magnesium: 72.58mg (18.14%), Vitamin K: 18.12µg (17.26%), Vitamin C: 12.93mg (15.67%), Vitamin B12: 0.91µg (15.12%), Vitamin B1: 0.22mg (14.67%), Vitamin B2: 0.23mg (13.71%), Selenium: 9.13µg (13.04%), Copper: 0.25mg (12.59%), Vitamin B3: 2.41mg (12.04%), Fiber: 2.95g (11.79%), Iron: 2.05mg (11.39%), Vitamin A: 539.77IU (10.8%), Vitamin B5: 1mg (10.01%), Folate: 37.42µg (9.36%), Vitamin E: 0.74mg (4.92%), Vitamin D: 0.34µg (2.27%)