



## Quick and Easy Cheesy Red Scalloped Potatoes

 Gluten Free

READY IN



55 min.

SERVINGS



6

CALORIES



399 kcal

SIDE DISH

### Ingredients

- 1 cube chicken bouillon
- 10.8 ounce cream of chicken soup canned
- 0.5 teaspoon garlic powder
- 0.1 teaspoon ground pepper black
- 1 cup milk
- 0.5 teaspoon onion powder
- 0.3 cup parmesan cheese grated

- 3 slices provolone cheese
- 12 small potatoes red sliced
- 0.3 teaspoon salt
- 0.5 cup cheddar cheese shredded

## Equipment

- bowl
- oven
- whisk
- pot
- casserole dish

## Directions

- Preheat oven to 350 degrees F (175 degrees C).
- Grease a 2-quart casserole dish.
- Place potatoes and bouillon cube in a large pot and cover with water. Bring to a boil, then reduce heat to medium-low and simmer until tender, 10 to 15 minutes.
- Drain and return potatoes to empty pot.
- Whisk together cream of chicken soup, milk, garlic powder, onion powder, salt, and black pepper in a bowl.
- Pour soup mixture over potatoes and mix.
- Pour potato mixture into prepared casserole dish.
- Stir provolone cheese and Parmesan cheese into potato mixture. Top with a layer of Cheddar cheese.
- Bake in preheated oven until bubbling and cheese topping is lightly browned, about 25 minutes.
- Let stand for 5 minutes before serving.

## Nutrition Facts



■ PROTEIN 14.61% ■ FAT 25.63% ■ CARBS 59.76%

## Properties

Glycemic Index:28.67, Glycemic Load:2.42, Inflammation Score:-6, Nutrition Score:19.390434545019%

## Flavonoids

Quercetin: 2.21mg, Quercetin: 2.21mg, Quercetin: 2.21mg, Quercetin: 2.21mg

## Nutrients (% of daily need)

Calories: 398.93kcal (19.95%), Fat: 11.61g (17.86%), Saturated Fat: 5.82g (36.36%), Carbohydrates: 60.89g (20.3%), Net Carbohydrates: 55.05g (20.02%), Sugar: 6.72g (7.47%), Cholesterol: 28.54mg (9.51%), Sodium: 734.63mg (31.94%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 14.89g (29.78%), Potassium: 1666.12mg (47.6%), Phosphorus: 382.53mg (38.25%), Vitamin C: 29.33mg (35.55%), Vitamin B6: 0.63mg (31.25%), Calcium: 267.45mg (26.75%), Manganese: 0.53mg (26.56%), Copper: 0.53mg (26.56%), Fiber: 5.84g (23.35%), Magnesium: 88.83mg (22.21%), Vitamin B3: 4.17mg (20.87%), Vitamin B1: 0.31mg (20.82%), Iron: 3.13mg (17.38%), Folate: 65.63µg (16.41%), Vitamin B2: 0.27mg (15.99%), Zinc: 2.28mg (15.23%), Vitamin B5: 1.3mg (12.99%), Selenium: 9.03µg (12.89%), Vitamin K: 12.65µg (12.04%), Vitamin B12: 0.51µg (8.57%), Vitamin A: 396.35IU (7.93%), Vitamin D: 0.57µg (3.81%), Vitamin E: 0.44mg (2.97%)