



Red Skinned Potato Salad



Gluten Free



Dairy Free

READY IN



120 min.

SERVINGS



12

CALORIES



447 kcal

SIDE DISH

Ingredients

- ☐ 1 pound bacon
- ☐ 1 stalk celery finely chopped
- ☐ 6 eggs
- ☐ 2 cups mayonnaise
- ☐ 1 onion finely chopped
- ☐ 12 servings salt and pepper to taste

Equipment

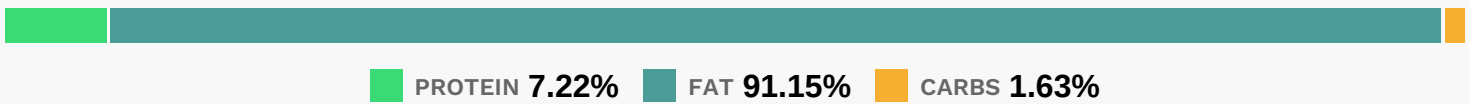
- ☐ bowl

- ☐ frying pan
- ☐ sauce pan
- ☐ pot

Directions

- ☐ Bring a large pot of salted water to a boil.
- ☐ Add potatoes and cook until tender but still firm, about 15 minutes.
- ☐ Drain and set in the refrigerator to cool.
- ☐ Place eggs in a saucepan and cover with cold water. Bring water to a boil and immediately remove from heat. Cover and let eggs stand in hot water for 10 to 12 minutes.
- ☐ Remove from hot water, cool, peel and chop.
- ☐ Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown.
- ☐ Drain, crumble and set aside.
- ☐ Chop the cooled potatoes, leaving skin on.
- ☐ Add to a large bowl, along with the eggs, bacon, onion and celery.
- ☐ Add mayonnaise, salt and pepper to taste. Chill for an hour before serving.

Nutrition Facts



Properties

Glycemic Index:9.08, Glycemic Load:0.31, Inflammation Score:-2, Nutrition Score:7.9239129760991%

Flavonoids

Apigenin: 0.1mg, Apigenin: 0.1mg, Apigenin: 0.1mg, Apigenin: 0.1mg Luteolin: 0.04mg, Luteolin: 0.04mg, Luteolin: 0.04mg, Luteolin: 0.04mg Isorhamnetin: 0.46mg, Isorhamnetin: 0.46mg, Isorhamnetin: 0.46mg, Isorhamnetin: 0.46mg Kaempferol: 0.07mg, Kaempferol: 0.07mg, Kaempferol: 0.07mg, Kaempferol: 0.07mg Quercetin: 1.87mg, Quercetin: 1.87mg, Quercetin: 1.87mg, Quercetin: 1.87mg

Nutrients (% of daily need)

Calories: 447.08kcal (22.35%), Fat: 45.03g (69.28%), Saturated Fat: 10.09g (63.05%), Carbohydrates: 1.81g (0.6%), Net Carbohydrates: 1.6g (0.58%), Sugar: 0.73g (0.81%), Cholesterol: 122.47mg (40.82%), Sodium: 715.36mg (31.1%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 8.02g (16.05%), Vitamin K: 61.93µg (58.98%), Selenium: 15.27µg

(21.81%), Phosphorus: 109.29mg (10.93%), Vitamin E: 1.63mg (10.86%), Vitamin B2: 0.14mg (8.39%), Vitamin B1: 0.12mg (8.12%), Vitamin B3: 1.56mg (7.79%), Vitamin B6: 0.15mg (7.72%), Vitamin B12: 0.43µg (7.16%), Vitamin B5: 0.63mg (6.31%), Zinc: 0.81mg (5.37%), Vitamin D: 0.67µg (4.44%), Potassium: 134.76mg (3.85%), Folate: 15.15µg (3.79%), Iron: 0.65mg (3.59%), Vitamin A: 172.2IU (3.44%), Magnesium: 8.84mg (2.21%), Copper: 0.04mg (2.19%), Calcium: 20.76mg (2.08%), Manganese: 0.03mg (1.43%)