



Roasted Potato Salad

 **Gluten Free**

READY IN



50 min.

SERVINGS



50

CALORIES



23 kcal

SIDE DISH

Ingredients

- 0.3 cup green onion
- 2 hard-cooked eggs chopped
- 0.8 cup miracle whip dressing light
- 0.3 tsp pepper
- 4 cups potatoes red unpeeled quartered
- 0.3 tsp salt
- 4 slices oscar mayer center cut bacon crumbled cooked

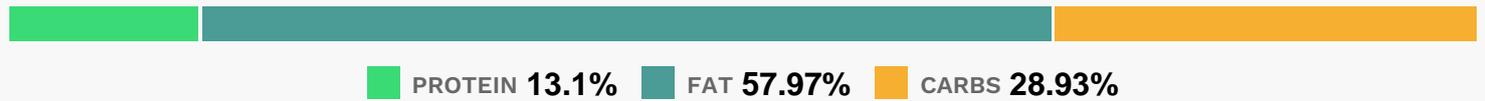
Equipment

- bowl
- oven
- baking pan

Directions

- Preheat oven to 425F.
- Place potatoes in 15x10x1-inch baking pan sprayed with cooking spray.
- Bake 30 to 35 minutes or until potatoes are tender and golden brown, stirring after 20 minutes.
- Mix dressing, bacon, eggs, onions, salt and pepper in large bowl.
- Add potatoes; mix lightly.
- Serve warm or chilled.

Nutrition Facts



Properties

Glycemic Index:1.28, Glycemic Load:0.01, Inflammation Score:-1, Nutrition Score:0.70043477675189%

Flavonoids

Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.09mg, Quercetin: 0.09mg, Quercetin: 0.09mg, Quercetin: 0.09mg

Nutrients (% of daily need)

Calories: 22.71kcal (1.14%), Fat: 1.47g (2.26%), Saturated Fat: 0.47g (2.96%), Carbohydrates: 1.65g (0.55%), Net Carbohydrates: 1.46g (0.53%), Sugar: 0.51g (0.56%), Cholesterol: 9.71mg (3.24%), Sodium: 64.48mg (2.8%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.75g (1.49%), Selenium: 1.23µg (1.75%), Vitamin K: 1.23µg (1.17%), Phosphorus: 11.64mg (1.16%), Potassium: 38.91mg (1.11%), Vitamin B6: 0.02mg (1.03%)