



Roasted Potato Salad with Blue Cheese Dressing



Vegetarian



Gluten Free

READY IN



80 min.

SERVINGS



12

CALORIES



359 kcal

SIDE DISH

Ingredients

- ☐ 1 tablespoon balsamic vinegar
- ☐ 5 ounce cheese blue crumbled
- ☐ 0.3 cup butter
- ☐ 2 teaspoons garlic minced
- ☐ 0.5 teaspoon ground pepper black
- ☐ 0.8 teaspoon ground pepper black divided
- ☐ 1.5 teaspoons horseradish prepared

- ☐ 0.8 cup mayonnaise
- ☐ 3 tablespoons olive oil
- ☐ 1 large onion chopped
- ☐ 5 pounds table potatoes white red cut into 1-inch pieces
- ☐ 1.5 teaspoons salt divided
- ☐ 2 tablespoons cup heavy whipping cream sour

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ roasting pan
- ☐ aluminum foil

Directions

- ☐ Preheat the oven to 450 degrees F. Line a large shallow roasting pan with nonstick aluminum foil.
- ☐ In a large bowl, combine the potatoes, olive oil, garlic, 1 teaspoon salt, and 1/2 teaspoon pepper, tossing gently to coat. Arrange the potatoes, in a single layer, on the prepared pan.
- ☐ Bake until potatoes are tender and lightly browned, stirring occasionally, for 35 minutes.
- ☐ Remove from the oven and cool.
- ☐ In a large skillet, melt the butter over medium-low heat.
- ☐ Add the onions; cover and cook for 30 minutes, stirring occasionally. Uncover and add the vinegar. Stir until the vinegar evaporates, about 1 to 2 minutes.
- ☐ In a large serving bowl, combine the potatoes, onions, remaining salt and pepper and Blue Cheese Dressing.
- ☐ Serve immediately, or cover and refrigerate. Bring to room temperature before serving.
- ☐ In a small bowl, combine the mayonnaise, blue cheese, sour cream, horseradish, and pepper. Cover, and refrigerate until ready to use.

Nutrition Facts



 **PROTEIN 7.44%**  **FAT 53.85%**  **CARBS 38.71%**

Properties

Glycemic Index:34.73, Glycemic Load:24.75, Inflammation Score:-5, Nutrition Score:12.832174023856%

Flavonoids

Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg Isorhamnetin: 0.63mg, Isorhamnetin: 0.63mg, Isorhamnetin: 0.63mg, Isorhamnetin: 0.63mg Kaempferol: 1.59mg, Kaempferol: 1.59mg, Kaempferol: 1.59mg, Kaempferol: 1.59mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 3.87mg, Quercetin: 3.87mg, Quercetin: 3.87mg, Quercetin: 3.87mg

Nutrients (% of daily need)

Calories: 358.97kcal (17.95%), Fat: 21.78g (33.51%), Saturated Fat: 7.02g (43.88%), Carbohydrates: 35.23g (11.74%), Net Carbohydrates: 30.78g (11.19%), Sugar: 2.47g (2.74%), Cholesterol: 26.09mg (8.7%), Sodium: 561.42mg (24.41%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 6.77g (13.55%), Vitamin C: 38.49mg (46.65%), Vitamin B6: 0.6mg (30.07%), Vitamin K: 29.57µg (28.16%), Potassium: 858.5mg (24.53%), Fiber: 4.45g (17.82%), Manganese: 0.35mg (17.29%), Phosphorus: 164.2mg (16.42%), Magnesium: 48.69mg (12.17%), Copper: 0.22mg (11.1%), Vitamin B1: 0.16mg (10.91%), Vitamin B3: 2.14mg (10.7%), Folate: 38.24µg (9.56%), Calcium: 94.95mg (9.5%), Iron: 1.63mg (9.07%), Vitamin B5: 0.82mg (8.22%), Vitamin E: 1.13mg (7.56%), Vitamin B2: 0.12mg (6.92%), Zinc: 0.93mg (6.2%), Vitamin A: 235.1IU (4.7%), Selenium: 2.88µg (4.12%), Vitamin B12: 0.17µg (2.89%)