



Roasted Potatoes With Bacon & Cheese

 **Gluten Free**

READY IN



50 min.

SERVINGS



50

CALORIES



26 kcal

SIDE DISH

Ingredients

- 4 slices oscar mayer bacon crumbled cooked
- 2 oz cheddar cheese cubed kraft ()
- 1 Tbsp thyme leaves fresh chopped
- 0.3 cup 1/4 cup kraft zesty italian dressing italian kraft
- 2 oz monterrey jack cheese cubed kraft ()
- 1 lb new potatoes red quartered
- 2 Tbsp vinegar

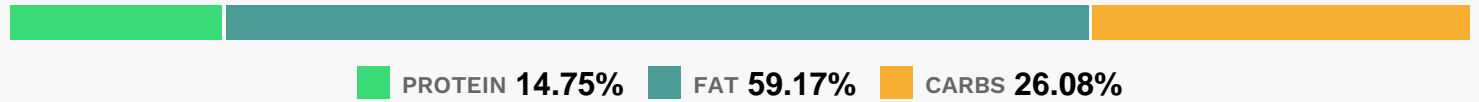
Equipment

- bowl
- oven
- baking pan

Directions

- Preheat oven to 425F.
- Place potatoes in baking dish.
- Mix dressing, vinegar and thyme in small bowl.
- Pour half of the dressing mixture over potatoes; mix lightly. Refrigerate remaining dressing mixture.
- Bake 40 to 50 min. or until fork tender.
- Remove from oven; cool completely.
- Combine potatoes, bacon, cheeses and remaining dressing mixture in medium bowl. Refrigerate until ready to serve.
- Garnish with additional fresh thyme before serving, if desired.

Nutrition Facts



Properties

Glycemic Index:2.98, Glycemic Load:0.02, Inflammation Score:-2, Nutrition Score:0.83739130198956%

Flavonoids

Luteolin: 0.06mg, Luteolin: 0.06mg, Luteolin: 0.06mg, Luteolin: 0.06mg Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg

Nutrients (% of daily need)

Calories: 25.61kcal (1.28%), Fat: 1.69g (2.6%), Saturated Fat: 0.71g (4.42%), Carbohydrates: 1.68g (0.56%), Net Carbohydrates: 1.5g (0.55%), Sugar: 0.25g (0.28%), Cholesterol: 3.3mg (1.1%), Sodium: 39.2mg (1.7%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.95g (1.9%), Phosphorus: 18.65mg (1.86%), Calcium: 18.23mg (1.82%), Potassium: 48.4mg (1.38%), Selenium: 0.91µg (1.3%), Vitamin C: 1.01mg (1.22%), Vitamin B6: 0.02mg (1.15%)