



Roasted Potatoes with Bacon, Cheese, and Parsley

 Gluten Free

READY IN



300 min.

SERVINGS



8

CALORIES



277 kcal

SIDE DISH

Ingredients

- ☐ 6 ounces bacon halved lengthwise (6 slices)
- ☐ 0.3 cup flat-leaf parsley chopped
- ☐ 2 garlic cloves finely chopped
- ☐ 2 tablespoons olive oil
- ☐ 0.5 cup parmigiano-reggiano grated
- ☐ 3 pounds yukon gold potatoes (3 inches in diameter)

Equipment

- ☐ frying pan
- ☐ paper towels
- ☐ oven
- ☐ knife
- ☐ pot
- ☐ baking pan

Directions

- ☐ Preheat oven to 425°F with rack in lowest position.
- ☐ Generously cover potatoes with cold water in a 4-quart pot and add 1 tablespoon salt. Bring to a boil, then simmer, partially covered, until potatoes are just tender when pierced with a small sharp knife, about 12 minutes.
- ☐ Drain. Cool potatoes to warm, then peel and cut in half crosswise.
- ☐ Cook bacon in a 12-inch heavy skillet over medium heat, stirring, until cooked through but still flexible.
- ☐ Drain on paper towels, reserving fat in skillet.
- ☐ Brush bottom of a 15- by 10-inch shallow baking pan with oil and half of reserved bacon fat.
- ☐ Sprinkle potatoes with 1/2 teaspoon salt and 1/4 teaspoon pepper and arrange, cut sides down, in baking pan.
- ☐ Bake until undersides are golden brown, 30 to 35 minutes.
- ☐ Reduce oven temperature to 375°F. Turn potatoes over, then sprinkle with cheese, bacon, and garlic and drizzle with remaining bacon fat (if fat congeals, reheat briefly over medium heat).
- ☐ Bake until cheese is melted, about 15 minutes.
- ☐ Sprinkle with parsley.
- ☐ · Potatoes can be boiled and peeled 1 day ahead and chilled in an airtight container.· Potatoes, without cheese, bacon, garlic, and bacon fat, can be baked 6 hours ahead and kept, loosely covered, at room temperature. Turn potatoes over and proceed with recipe, baking a little longer. If baking at same time as stuffing, leave oven temperature at 425°F.

Nutrition Facts



 PROTEIN **12.1%**  FAT **44.18%**  CARBS **43.72%**

Properties

Glycemic Index:21.59, Glycemic Load:21.9, Inflammation Score:-5, Nutrition Score:12.635217283083%

Flavonoids

Apigenin: 4.04mg, Apigenin: 4.04mg, Apigenin: 4.04mg, Apigenin: 4.04mg Luteolin: 0.02mg, Luteolin: 0.02mg, Luteolin: 0.02mg, Luteolin: 0.02mg Kaempferol: 1.39mg, Kaempferol: 1.39mg, Kaempferol: 1.39mg, Kaempferol: 1.39mg Myricetin: 0.29mg, Myricetin: 0.29mg, Myricetin: 0.29mg, Myricetin: 0.29mg Quercetin: 1.21mg, Quercetin: 1.21mg, Quercetin: 1.21mg, Quercetin: 1.21mg

Nutrients (% of daily need)

Calories: 276.87kcal (13.84%), Fat: 13.73g (21.12%), Saturated Fat: 4.38g (27.39%), Carbohydrates: 30.56g (10.19%), Net Carbohydrates: 26.74g (9.72%), Sugar: 1.4g (1.56%), Cholesterol: 18.28mg (6.09%), Sodium: 252.33mg (10.97%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 8.46g (16.91%), Vitamin C: 36.24mg (43.92%), Vitamin K: 36.21µg (34.48%), Vitamin B6: 0.57mg (28.75%), Potassium: 777.39mg (22.21%), Phosphorus: 173.18mg (17.32%), Fiber: 3.82g (15.28%), Manganese: 0.28mg (13.97%), Vitamin B3: 2.69mg (13.47%), Vitamin B1: 0.2mg (13.35%), Magnesium: 45.55mg (11.39%), Copper: 0.2mg (9.98%), Calcium: 99.45mg (9.95%), Selenium: 6.3µg (9%), Iron: 1.61mg (8.97%), Folate: 30.53µg (7.63%), Vitamin B5: 0.66mg (6.62%), Zinc: 0.94mg (6.3%), Vitamin B2: 0.1mg (5.59%), Vitamin A: 218.1IU (4.36%), Vitamin E: 0.64mg (4.27%), Vitamin B12: 0.18µg (3.02%)