



WHATSheATE



Roasted Potatoes with Bacon, Onions, and Sage

 Gluten Free

READY IN



45 min.

SERVINGS



12

CALORIES



328 kcal

SIDE DISH

Ingredients

- ☐ 5 pounds baby potatoes dried yellow assorted rinsed halved (such as red-skinned, white-skinned, and Dutch)
- ☐ 2 tablespoons butter melted ()
- ☐ 12 servings kosher salt
- ☐ 2 large onion red cut into 1/2-inch cubes (4 cups)
- ☐ 0.8 cup sage fresh divided (from 2 bunches)
- ☐ 1 pound bacon thick-cut

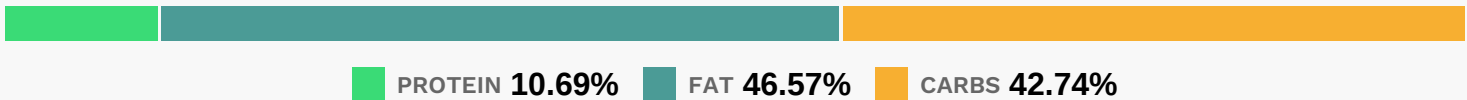
Equipment

- ☐ frying pan
- ☐ baking sheet
- ☐ paper towels
- ☐ oven
- ☐ slotted spoon

Directions

- ☐ Preheat oven to 375°F. Cook bacon inlarge skillet over medium heat until crispand golden. Using slotted spoon, transferbacon to paper towels to drain. Reserve4 tablespoons drippings from skillet.
- ☐ Combine potatoes, onions, 1/2 cup tornsage leaves, melted butter, and reserved4 tablespoons bacon drippings in very largebowl.
- ☐ Sprinkle generously with coarsesalt and freshly ground black pepper. Tossto coat.
- ☐ Spread potato mixture evenly on18x12x1-inch baking sheet. Roast 1 hour,stirring occasionally. DO AHEAD: Can bemade 2 hours ahead.
- ☐ Let stand on bakingsheet at room temperature.
- ☐ Increase oven temperature to 400°F.Stir bacon into potato mixture and continueto roast until potatoes are tender andbeginning to brown, about 15 minuteslonger.
- ☐ Transfer mixture to large servingbowl. Season to taste with more coarse saltand freshly ground black pepper.
- ☐ Sprinklewith remaining torn sage leaves and serve.
- ☐ Bon Appétit

Nutrition Facts



Properties

Glycemic Index:13.4, Glycemic Load:24.55, Inflammation Score:-5, Nutrition Score:16.296521689581%

Flavonoids

Isorhamnetin: 0.92mg, Isorhamnetin: 0.92mg, Isorhamnetin: 0.92mg, Isorhamnetin: 0.92mg Kaempferol: 1.63mg, Kaempferol: 1.63mg, Kaempferol: 1.63mg, Kaempferol: 1.63mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 5.04mg, Quercetin: 5.04mg, Quercetin: 5.04mg, Quercetin: 5.04mg

Nutrients (% of daily need)

Calories: 328.39kcal (16.42%), Fat: 17.12g (26.35%), Saturated Fat: 6.3g (39.4%), Carbohydrates: 35.35g (11.78%), Net Carbohydrates: 30.83g (11.21%), Sugar: 2.25g (2.5%), Cholesterol: 29.96mg (9.99%), Sodium: 471.14mg (20.48%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 8.84g (17.69%), Copper: 2.69mg (134.36%), Vitamin C: 38.59mg (46.77%), Vitamin B6: 0.68mg (34.01%), Potassium: 901.35mg (25.75%), Manganese: 0.4mg (19.91%), Fiber: 4.53g (18.11%), Vitamin B1: 0.27mg (17.76%), Vitamin B3: 3.53mg (17.67%), Phosphorus: 168.34mg (16.83%), Magnesium: 51.27mg (12.82%), Selenium: 8.28µg (11.83%), Iron: 1.76mg (9.78%), Folate: 33.79µg (8.45%), Vitamin B5: 0.79mg (7.94%), Zinc: 1.04mg (6.95%), Vitamin B2: 0.1mg (5.76%), Vitamin K: 3.83µg (3.65%), Calcium: 34.79mg (3.48%), Vitamin B12: 0.19µg (3.22%), Vitamin E: 0.24mg (1.59%), Vitamin A: 76.44IU (1.53%), Vitamin D: 0.15µg (1.01%)