



Roasted Potatoes with Bacon, Onions, and Sage

 Vegetarian  Gluten Free

READY IN



45 min.

SERVINGS



12

CALORIES



171 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)

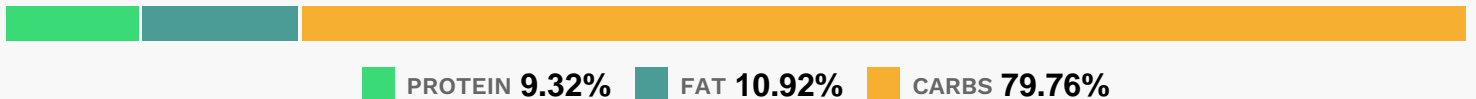
Equipment

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

Directions

- Preheat oven to 375°F. Cook bacon in large skillet over medium heat until crisp and golden. Using slotted spoon, transfer bacon to paper towels to drain. Reserve 4 tablespoons drippings from skillet.
- Combine potatoes, onions, 1/2 cup torn sage leaves, melted butter, and reserved 4 tablespoons bacon drippings in very large bowl.
- Sprinkle generously with coarse salt and freshly ground black pepper. Toss to coat.
- Spread potato mixture evenly on 18x12x1-inch baking sheet. Roast 1 hour, stirring occasionally. DO AHEAD: Can be made 2 hours ahead.
- Let stand on baking sheet at room temperature.
- Increase oven temperature to 400°F. Stir bacon into potato mixture and continue to roast until potatoes are tender and beginning to brown, about 15 minutes longer.
- Transfer mixture to large serving bowl. Season to taste with more coarse salt and freshly ground black pepper.
- Sprinkle with remaining torn sage leaves and serve.
- Bon Appétit

Nutrition Facts



Properties

Glycemic Index: 13.4, Glycemic Load: 24.55, Inflammation Score: -5, Nutrition Score: 14.000434899136%

Flavonoids

Isorhamnetin: 0.92mg, Isorhamnetin: 0.92mg, Isorhamnetin: 0.92mg, Isorhamnetin: 0.92mg, 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: 170.77kcal (8.54%), Fat: 2.12g (3.26%), Saturated Fat: 1.28g (7.99%), Carbohydrates: 34.87g (11.62%), Net Carbohydrates: 30.34g (11.03%), Sugar: 2.25g (2.5%), Cholesterol: 5.02mg (1.67%), Sodium: 220.91mg (9.6%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 4.07g (8.15%), Copper: 2.67mg (133.57%), Vitamin C: 38.59mg (46.77%), Vitamin B6: 0.58mg (28.98%), Potassium: 826.5mg (23.61%), Manganese: 0.39mg (19.7%), Fiber: 4.53g (18.11%), Magnesium: 46.73mg (11.68%), Phosphorus: 113.9mg (11.39%), Vitamin B1: 0.16mg (10.81%), Vitamin B3: 2.01mg (10.07%), Iron: 1.61mg (8.92%), Folate: 33.79µg (8.45%), Vitamin B5: 0.58mg (5.85%), Zinc: 0.6mg (3.98%), Vitamin B2: 0.07mg (3.95%), Vitamin K: 3.83µg (3.65%), Calcium: 32.9mg (3.29%), Vitamin A: 62.46IU (1.25%)