



## Savory Potato Streusel

READY IN



45 min.

SERVINGS



10

CALORIES



366 kcal

SIDE DISH

### Ingredients

- ☐ 6 tablespoons butter cut into chunks
- ☐ 2 cups fat-skimmed chicken broth
- ☐ 0.3 cup hazelnuts
- ☐ 2 tablespoons marjoram leaves dried fresh minced
- ☐ 0.5 cup parmesan cheese grated
- ☐ 4 pounds russet potatoes
- ☐ 10 servings salt and pepper
- ☐ 0.5 cup seasoned bread crumbs dried fine
- ☐ 2 cups cup heavy whipping cream sour

# Equipment

- ☐ food processor
- ☐ bowl
- ☐ oven
- ☐ blender
- ☐ baking pan
- ☐ aluminum foil

# Directions

- ☐ Put hazelnuts in a shallow 3-quart casserole (about 9 by 13 in.).
- ☐ Bake in a 350 oven until golden under skins, about 15 minutes.
- ☐ Pour onto a towel and let stand until cool enough to touch, about 5 minutes. Rub nuts in towel to remove loose skins. Lift nuts from towel; discard skins. Whirl nuts in a blender or food processor until finely chopped.
- ☐ Meanwhile, in a bowl, blend sour cream, chicken broth, and marjoram until smooth.
- ☐ Scrub and peel potatoes.
- ☐ Cut crosswise into 1/8- to 1/4-inch slices. Cover bottom of casserole with about 1/4 of the potato slices, overlapping slightly to make an even layer.
- ☐ Pour about 1/4 of the sour cream mixture evenly over potatoes to cover. Repeat to layer remaining potatoes and sour cream mixture, ending with sour cream. Cover pan tightly with foil; set in a 10- by 15-inch baking pan.
- ☐ Bake in a 400 oven until potatoes are tender when pierced, 1 to 1 1/4 hours.
- ☐ While potatoes bake, in a bowl combine chopped hazelnuts, bread crumbs, cheese, and butter. Rub with your fingers until butter is incorporated and mixture forms crumbly chunks. Uncover potatoes and sprinkle evenly with hazelnut streusel.
- ☐ Bake until streusel is browned, 8 to 10 minutes longer.
- ☐ Add salt and pepper to taste.

# Nutrition Facts



 **PROTEIN 8.8%**  **FAT 48.09%**  **CARBS 43.11%**

Properties

Glycemic Index:13.18, Glycemic Load:25.83, Inflammation Score:-6, Nutrition Score:13.337391228132%

Flavonoids

Cyanidin: 0.27mg, Cyanidin: 0.27mg, Cyanidin: 0.27mg, Cyanidin: 0.27mg Catechin: 0.05mg, Catechin: 0.05mg, Catechin: 0.05mg, Catechin: 0.05mg Epigallocatechin: 0.11mg, Epigallocatechin: 0.11mg, Epigallocatechin: 0.11mg, Epigallocatechin: 0.11mg Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Epigallocatechin 3-gallate: 0.04mg, Epigallocatechin 3-gallate: 0.04mg, Epigallocatechin 3-gallate: 0.04mg, Epigallocatechin 3-gallate: 0.04mg Apigenin: 0.86mg, Apigenin: 0.86mg, Apigenin: 0.86mg, Apigenin: 0.86mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Myricetin: 0.06mg, Myricetin: 0.06mg, Myricetin: 0.06mg, Myricetin: 0.06mg

Nutrients (% of daily need)

Calories: 365.92kcal (18.3%), Fat: 20.07g (30.88%), Saturated Fat: 7.13g (44.58%), Carbohydrates: 40.48g (13.49%), Net Carbohydrates: 37.42g (13.61%), Sugar: 3.29g (3.65%), Cholesterol: 31.55mg (10.52%), Sodium: 649.9mg (28.26%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 8.27g (16.53%), Vitamin B6: 0.69mg (34.46%), Manganese: 0.61mg (30.32%), Potassium: 883.76mg (25.25%), Phosphorus: 195.83mg (19.58%), Vitamin B1: 0.25mg (16.47%), Magnesium: 58.27mg (14.57%), Copper: 0.29mg (14.5%), Vitamin C: 11.72mg (14.2%), Vitamin A: 678.19IU (13.56%), Calcium: 134.73mg (13.47%), Vitamin K: 13.93µg (13.27%), Vitamin B3: 2.63mg (13.13%), Fiber: 3.05g (12.22%), Iron: 2.19mg (12.16%), Vitamin B2: 0.2mg (11.58%), Folate: 41.27µg (10.32%), Selenium: 6.76µg (9.65%), Vitamin B5: 0.85mg (8.54%), Vitamin E: 1.1mg (7.32%), Zinc: 1.09mg (7.28%), Vitamin B12: 0.28µg (4.74%)