



Scalloped Potatoes

 Vegetarian  Gluten Free

READY IN



65 min.

SERVINGS



8

CALORIES



598 kcal

SIDE DISH

Ingredients

- 8 servings pepper black freshly ground
- 6 ounces mozzarella cheese grated
- 8 servings salt
- 8 ounces sharp cheddar white grated
- 2 tablespoons butter unsalted cut into small pieces
- 24 yukon gold potatoes quartered

Equipment

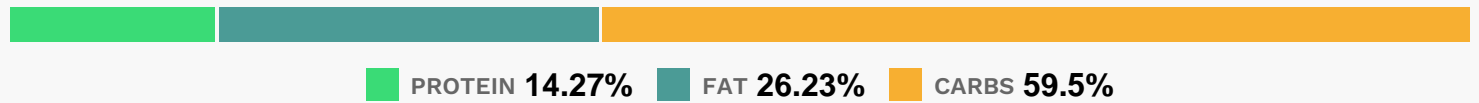
- oven

- pot
- baking pan

Directions

- Preheat the oven to 400 degrees F.
- Place the potatoes in large pot of salted water and bring to a boil. Boil the potatoes until just tender, 20 minutes.
- Drain and transfer to a large baking dish.
- Top the potatoes with the grated cheeses and season with salt and pepper.
- Sprinkle the butter over top. Roast in the oven until bubbling and golden brown, about 30 minutes.
- This recipe was created by a contestant during a cooking competition. The Food Network Kitchens have not tested it for home use, therefore, we cannot make any representation as to the results.

Nutrition Facts



Properties

Glycemic Index:21.22, Glycemic Load:65.55, Inflammation Score:-8, Nutrition Score:29.919130812521%

Flavonoids

Kaempferol: 4.08mg, Kaempferol: 4.08mg, Kaempferol: 4.08mg, Kaempferol: 4.08mg Quercetin: 3.57mg, Quercetin: 3.57mg, Quercetin: 3.57mg, Quercetin: 3.57mg

Nutrients (% of daily need)

Calories: 597.5kcal (29.87%), Fat: 17.69g (27.22%), Saturated Fat: 10.17g (63.57%), Carbohydrates: 90.32g (30.11%), Net Carbohydrates: 79.08g (28.75%), Sugar: 4.29g (4.77%), Cholesterol: 52.67mg (17.56%), Sodium: 543.51mg (23.63%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 21.66g (43.32%), Vitamin C: 100.47mg (121.78%), Vitamin B6: 1.53mg (76.62%), Potassium: 2187.3mg (62.49%), Phosphorus: 496.81mg (49.68%), Fiber: 11.25g (44.98%), Manganese: 0.8mg (40.15%), Calcium: 370.41mg (37.04%), Magnesium: 129.45mg (32.36%), Copper: 0.56mg (28.23%), Vitamin B1: 0.42mg (28.19%), Vitamin B3: 5.41mg (27.07%), Iron: 4.13mg (22.94%), Folate: 89.16µg (22.29%), Zinc: 3.15mg (20.97%), Vitamin B2: 0.35mg (20.57%), Selenium: 13.21µg (18.87%), Vitamin B5: 1.66mg (16.62%), Vitamin B12: 0.79µg (13.19%), Vitamin K: 11.27µg (10.73%), Vitamin A: 526.01IU (10.52%), Vitamin E: 0.39mg (2.58%), Vitamin D: 0.31µg (2.05%)