



Slow-Cooker Loaded Cheesy Potatoes

 **Gluten Free**

READY IN



375 min.

SERVINGS



15

CALORIES



61 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 1.3 lb baking potatoes
- 0.3 cup triple cheddar cheese shredded with a touch of philadelphia kraft
- 2 tsp chives fresh chopped
- 1 tsp oil
- 0.3 cup classic ranch dressing kraft
- 2 Tbsp oscar mayer real bacon bits

Equipment

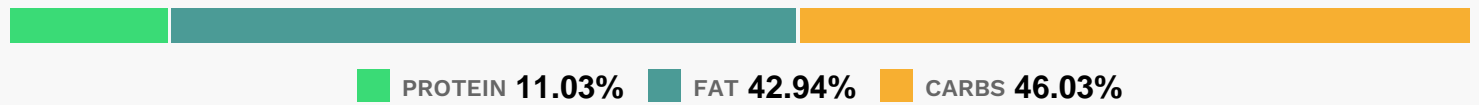
- aluminum foil

slow cooker

Directions

- Prick potatoes with fork; brush with oil. Wrap individually in Reynolds Wrap Aluminum Foil.
- Place, seam sides up and evenly spaced, in slow cooker; cover with lid. Cook on LOW 6 to 7 hours (or on HIGH 4 to 4-1/2 hours).
- Unwrap potatoes carefully; cut slits in potatoes.
- Serve topped with remaining ingredients.

Nutrition Facts



Properties

Glycemic Index:10.45, Glycemic Load:5.39, Inflammation Score:-1, Nutrition Score:2.1926087001744%

Flavonoids

Isorhamnetin: 0.01mg, Isorhamnetin: 0.01mg, Isorhamnetin: 0.01mg, Isorhamnetin: 0.01mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 60.77kcal (3.04%), Fat: 2.95g (4.54%), Saturated Fat: 0.81g (5.03%), Carbohydrates: 7.12g (2.37%), Net Carbohydrates: 6.62g (2.41%), Sugar: 0.43g (0.48%), Cholesterol: 4.26mg (1.42%), Sodium: 78.25mg (3.4%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.71g (3.41%), Vitamin B6: 0.13mg (6.65%), Vitamin K: 6.58µg (6.27%), Potassium: 162.03mg (4.63%), Phosphorus: 36.93mg (3.69%), Manganese: 0.06mg (3.09%), Vitamin C: 2.23mg (2.71%), Magnesium: 9.46mg (2.36%), Vitamin B1: 0.03mg (2.15%), Copper: 0.04mg (2.03%), Vitamin B3: 0.4mg (1.98%), Fiber: 0.49g (1.98%), Calcium: 19.47mg (1.95%), Iron: 0.34mg (1.9%), Vitamin B5: 0.15mg (1.54%), Folate: 5.99µg (1.5%), Vitamin B2: 0.02mg (1.44%), Zinc: 0.19mg (1.24%), Selenium: 0.83µg (1.18%), Vitamin E: 0.16mg (1.06%)