



Tartiflette

 Gluten Free

READY IN



80 min.

SERVINGS



15

CALORIES



206 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 0.5 pound bacon
- 8 ounce round of président brie sliced
- 1 tablespoon butter
- 8 ounce crème fraîche
- 15 servings pepper black to taste
- 2.5 pounds potatoes – remove skin red peeled cut into 1/4-inch slices
- 1 onion diced yellow

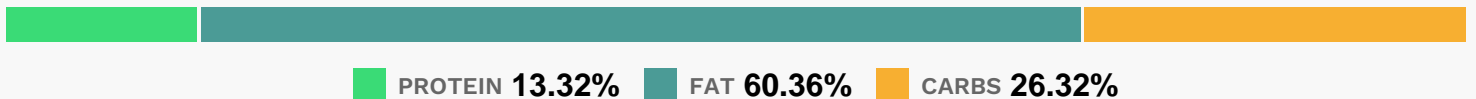
Equipment

- bowl
- frying pan
- oven
- pot
- baking pan
- aluminum foil

Directions

- Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x13-inch baking pan.
- Place the potatoes into a large pot and cover with salted water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, 10 to 12 minutes.
- Drain and allow to steam dry for a minute or two, then place in a large bowl.
- Heat the butter in a skillet over medium heat. Stir in the onion; cook and stir until the onion has softened and turned translucent, about 5 minutes. Stir in the bacon, and continue cooking and stirring until the bacon is browned and beginning to crisp, 2 to 3 more minutes.
- Mix onion mixture into the potatoes. Stir in the creme fraiche and season with salt and pepper.
- Spread potato mixture into the prepared baking dish, and arrange the sliced Brie cheese on top. Cover with aluminum foil.
- Bake in the preheated oven for 30 minutes, then remove the aluminum foil. Return the pan to the oven, and continue baking until bubbly, 10 to 15 more minutes.

Nutrition Facts



Properties

Glycemic Index:9.07, Glycemic Load:0.18, Inflammation Score:-3, Nutrition Score:6.1734781964965%

Flavonoids

Isorhamnetin: 0.37mg, Isorhamnetin: 0.37mg, Isorhamnetin: 0.37mg, Isorhamnetin: 0.37mg Kaempferol: 0.05mg, Kaempferol: 0.05mg, Kaempferol: 0.05mg, Kaempferol: 0.05mg Quercetin: 1.98mg, Quercetin: 1.98mg, Quercetin: 1.98mg, Quercetin: 1.98mg

Nutrients (% of daily need)

Calories: 206.28kcal (10.31%), Fat: 14g (21.53%), Saturated Fat: 6.68g (41.74%), Carbohydrates: 13.73g (4.58%), Net Carbohydrates: 12.3g (4.47%), Sugar: 1.87g (2.08%), Cholesterol: 36.03mg (12.01%), Sodium: 219.81mg (9.56%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 6.95g (13.9%), Potassium: 428.05mg (12.23%), Phosphorus: 110.31mg (11.03%), Vitamin B6: 0.22mg (10.98%), Selenium: 6.22µg (8.89%), Vitamin C: 7.18mg (8.7%), Vitamin B2: 0.14mg (8.36%), Vitamin B1: 0.12mg (8.01%), Vitamin B3: 1.56mg (7.79%), Manganese: 0.14mg (6.86%), Folate: 25.78µg (6.45%), Magnesium: 23.91mg (5.98%), Vitamin B12: 0.36µg (5.97%), Copper: 0.12mg (5.87%), Fiber: 1.44g (5.74%), Zinc: 0.85mg (5.68%), Calcium: 53.76mg (5.38%), Vitamin B5: 0.46mg (4.61%), Vitamin A: 218.61IU (4.37%), Iron: 0.73mg (4.03%), Vitamin K: 3.03µg (2.88%), Vitamin E: 0.19mg (1.27%)