



Twice Baked Potato Casserole With Bacon

 **Gluten Free**  **Popular**

READY IN



90 min.

SERVINGS



4

CALORIES



421 kcal

SIDE DISH

LUNCH

MAIN COURSE

MAIN DISH

Ingredients

- 2 large baking potatoes
- 1 teaspoon chives dried
- 0.5 teaspoon garlic powder
- 0.5 teaspoon ground pepper black
- 0.5 pound bacon lean
- 0.8 cup mild cheddar cheese shredded
- 0.3 cup milk
- 0.5 teaspoon salt

- 0.5 cup cup heavy whipping cream sour
- 2 tablespoons butter unsalted melted

Equipment

- bowl
- frying pan
- paper towels
- oven
- toothpicks
- casserole dish

Directions

- Preheat oven to 400 degrees F (200 degrees C). Grease a 9x13-inch casserole dish.
- Poke a few holes into each potato using a toothpick.
- Bake potatoes in the preheated oven until fully cooked, about 1 hour. Cool for about 15 minutes.
- Place the bacon in a large skillet and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes.
- Drain the bacon slices on paper towels and crumble.
- Cut a thin slice from one side of each potato; carefully scoop out the flesh and transfer to a bowl. Discard skins.
- Mix 3/4 cup Cheddar cheese, sour cream, milk, butter, chives, salt, black pepper, and garlic powder with potatoes.
- Spread potato mixture into the prepared casserole dish; top with 3/4 cup Cheddar cheese and crumbled bacon.
- Bake in the preheated oven until just bubbling, 10 to 15 minutes. Cool for at least 5 minutes before serving.

Nutrition Facts

 PROTEIN **20.63%**  FAT **44.83%**  CARBS **34.54%**

Properties

Glycemic Index:46.69, Glycemic Load:26.68, Inflammation Score:-8, Nutrition Score:13.880434803341%

Nutrients (% of daily need)

Calories: 421.07kcal (21.05%), Fat: 21.42g (32.95%), Saturated Fat: 11.93g (74.57%), Carbohydrates: 37.13g (12.38%), Net Carbohydrates: 34.31g (12.48%), Sugar: 2.94g (3.27%), Cholesterol: 55.03mg (18.34%), Sodium: 1589.07mg (69.09%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 22.18g (44.35%), Vitamin B6: 0.7mg (35.2%), Vitamin A: 1435.87IU (28.72%), Potassium: 890.5mg (25.44%), Phosphorus: 245.78mg (24.58%), Calcium: 234.86mg (23.49%), Vitamin C: 18.91mg (22.92%), Manganese: 0.35mg (17.44%), Magnesium: 61.61mg (15.4%), Vitamin B2: 0.25mg (14.44%), Vitamin B1: 0.19mg (12.34%), Selenium: 8.38µg (11.97%), Fiber: 2.82g (11.27%), Copper: 0.22mg (10.87%), Iron: 1.94mg (10.76%), Zinc: 1.55mg (10.36%), Vitamin B3: 2.04mg (10.22%), Folate: 33.76µg (8.44%), Vitamin B5: 0.84mg (8.36%), Vitamin B12: 0.38µg (6.32%), Vitamin K: 5.21µg (4.96%), Vitamin E: 0.46mg (3.08%), Vitamin D: 0.4µg (2.67%)