

Bacon Potato Stacks

50 Things to Make in a Muffin Pan
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2 pounds russet potatoes, thinly sliced
1 1/2 cups chicken broth
1 clove garlic, grated
1 teaspoon Kosher salt
few grinds pepper
2 teaspoons thyme
1/3 cup gruyere cheese, shredded

Preheat the oven to 350 degrees.

Spray twelve muffin cups with nonstick cooking spray.

in a bowl, mix the chicken broth, garlic, Kosher salt, pepper and thyme. Toss the potatoes in the mixture until coated. Stack the potatoes in the muffin cups. Top with the cream mixture. Cover with foil.

Bake until tender; 40 minutes.

Uncover. Top with the Gruyere cheese.

Bake 20 minutes more.

Per Serving (excluding unknown items): 934 Calories; 15g Fat (13.9% calories from fat); 37g Protein; 168g Carbohydrate; 16g Dietary Fiber; 39mg Cholesterol; 3201mg Sodium. Exchanges: 11 Grain(Starch); 2 Lean Meat; 0 Vegetable; 1 1/2 Fat.

Side Dishes

Per Serving Nutritional Analysis

Calories (kcal):	934	Vitamin B6 (mg):	2.4mg
% Calories from Fat:	13.9%	Vitamin B12 (mcg):	.9mcg
% Calories from Carbohydrates:	70.5%	Thiamin B1 (mg):	.8mg
% Calories from Protein:	15.6%	Riboflavin B2 (mg):	.4mg
Total Fat (g):	15g	Folacin (mcg):	135mcg
Saturated Fat (g):	8g	Niacin (mg):	19mg
Monounsaturated Fat (g):	4g	Caffeine (mg):	0mg

Polyunsaturated Fat (g): 1g
Cholesterol (mg): 39mg
Carbohydrate (g): 168g
Dietary Fiber (g): 16g
Protein (g): 37g
Sodium (mg): 3201mg
Potassium (mg): 5304mg
Calcium (mg): 498mg
Iron (mg): 11mg
Zinc (mg): 5mg
Vitamin C (mg): 181mg
Vitamin A (i.u.): 543IU
Vitamin A (r.e.): 141 1/2RE

Alcohol (kcal): 0
% Refuse: 00%

Food Exchanges

Grain (Starch): 11
Lean Meat: 2
Vegetable: 0
Fruit: 0
Non-Fat Milk: 0
Fat: 1 1/2
Other Carbohydrates: 0

Nutrition Facts

Amount Per Serving

Calories 934 **Calories from Fat:** 129

% Daily Values*

Total Fat 15g	23%
Saturated Fat 8g	38%
Cholesterol 39mg	13%
Sodium 3201mg	133%
Total Carbohydrates 168g	56%
Dietary Fiber 16g	63%
Protein 37g	
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Vitamin A	11%
Vitamin C	302%
Calcium	50%
Iron	63%

* Percent Daily Values are based on a 2000 calorie diet.