

Cheese & Herb Potato Fans

Susan Curry - West Hills, CA
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Servings: 8

8 medium potatoes
1/2 cup butter, melted
2 teaspoons salt
1/2 teaspoon pepper
2/3 cup cheddar cheese, shredded
1/3 cup Parmesan cheese, shredded
2 tablespoons fresh chives, minced
2 tablespoons fresh sage, minced
2 teaspoons fresh thyme, minced

Preparation Time: 15 minutes

Bake: 55 minutes

Preheat the oven to 425 degrees.

With a sharp knife, cut each potato into 1/8-inch slices, leaving the slices attached at the bottom. Fan the potatoes slightly and place in a greased 13x9-inch baking dish. In a small bowl, mix the butter, salt and pepper. Drizzle over the potatoes.

Bake for 50 to 55 minutes or until the potatoes are tender.

In a small bowl, toss the cheeses with the herbs; sprinkle over the potatoes.

Bake about 5 minutes longer or until the cheese is melted.

Per Serving (excluding unknown items): 252 Calories; 16g Fat (55.2% calories from fat); 6g Protein; 22g Carbohydrate; 2g Dietary Fiber; 43mg Cholesterol; 777mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 3 Fat.

Side Dishes

Per Serving Nutritional Analysis

Calories (kcal):	252	Vitamin B6 (mg):	.3mg
% Calories from Fat:	55.2%	Vitamin B12 (mcg):	.1mcg
% Calories from Carbohydrates:	34.9%	Thiamin B1 (mg):	.1mg
% Calories from Protein:	10.0%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	16g	Folacin (mcg):	19mcg

Saturated Fat (g): 10g
Monounsaturated Fat (g): 4g
Polyunsaturated Fat (g): 1g
Cholesterol (mg): 43mg
Carbohydrate (g): 22g
Dietary Fiber (g): 2g
Protein (g): 6g
Sodium (mg): 777mg
Potassium (mg): 685mg
Calcium (mg): 132mg
Iron (mg): 1mg
Zinc (mg): 1mg
Vitamin C (mg): 25mg
Vitamin A (i.u.): 604IU
Vitamin A (r.e.): 149RE

Niacin (mg): 2mg
Caffeine (mg): 0mg
Alcohol (kcal): 0
% Refused: 0%

Food Exchanges

Grain (Starch): 1 1/2
Lean Meat: 1/2
Vegetable: 0
Fruit: 0
Non-Fat Milk: 0
Fat: 3
Other Carbohydrates: 0

Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories 252 **Calories from Fat:** 139

% Daily Values*

Total Fat 16g	24%
Saturated Fat 10g	49%
Cholesterol 43mg	14%
Sodium 777mg	32%
Total Carbohydrates 22g	7%
Dietary Fiber 2g	8%
Protein 6g	
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Vitamin A	12%
Vitamin C	41%
Calcium	13%
Iron	6%

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