# Crunchy Onion Bacon Potatoes 

## Servings: 12

6 cups prepared mashed potatoes
12 slices bacon, cooked and crumbled
2 cups Cheddar cheese, sbredded
2 cups French's french fried onions

Preparation Time: 10 minutes

## Cook Time: 25 minutes

Preheat the oven to 350 degrees.
Layer half of the potatoes in an eight-inch-square baking dish. Sprinkle with half of the bacon, one cup of cheese and one cup of fried onions. Top with the remaining potatoes.

Bake for 20 minutes or until hot.
Top with the remaining bacon, cheese and fried onions.

Bake for 5 minutes or until the cheese is melted.

| Calories (kcal): | 113 | Vitamin $\mathbf{B 6}(\mathrm{mg})$ : | trace |
| :---: | :---: | :---: | :---: |
| \% Calories from Fat: | 75.4\% | Vitamin B12 (mcg): | . 3 mcg |
| \% Calories from Carbohydrates: | 1.0\% | Thiamin B1 (mg): | trace |
| \% Calories from Protein: | 23.7\% | Riboflavin B2 (mg): | . 1 mg |
| Total Fat (g): | 9 g | Folacin (mcg): | 4 mcg |
| Saturated Fat (g): | 5 g | Niacin (mg): | trace |
| Monounsaturated Fat (g): | 3 g | Caffeine (mg): | Omg |
| Polyunsaturated Fat (g): | 1 g | O/ Dofiren. | $\bigcirc \mathrm{n}$ \% |


| Cholesterol (mg): |  |  |  |
| :---: | :---: | :---: | :---: |
| Carbohydrate (g): |  |  | ace |
| Dietary Fiber (g): |  |  | 0g |
| Protein (g): |  |  | 7 g |
| Sodium (mg): |  | 218 mg | mg |
| Potassium (mg): |  | 49 mg | mg |
| Calcium (mg): |  | 137 mg | mg |
| Iron (mg): |  |  | ace |
| Zinc (mg): |  |  | mg |
| Vitamin C (mg): |  |  | mg |
| Vitamin A (i.u.): |  | 2001 U | OIU |
| Vitamin A (r.e.): |  | 60RE | RE |
| Nutrition Facts |  |  |  |
| Servings per Recipe: 12 |  |  |  |
| Amount Per Serving |  |  |  |
| Calories 113 |  | Calories from | from Fat: 85 |
|  |  |  | \% Daily Values* |
| Total Fat 9g <br> Saturated Fat $5 g$ |  |  | 14\% |
|  |  |  | 25\% |
| Cholesterol 25 mg |  |  | 8\% |
| Sodium 218mg |  |  | 9\% |
| Total Carbohydrates trace |  |  | 0\% |
| Dietary Fiber 0 g |  |  | 0\% |
| Protein 7g |  |  |  |
| Vitamin A |  |  | 4\% |
| Vitamin C |  |  | 4\% |
| Calcium |  |  | 14\% |
| Iron |  |  | 1\% |

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

