## **Golden Crusted Potatoes**

Mrs. W. A. Whitley River Road Recipes II (1976) - The Junion League, Baton Rouge, LA

## Servings: 6

3 cups cooked instant mashed potatoes, very stiff
1 1/2 cups creamed cottage cheese
1/2 cup sour cream
1/4 teaspoon white pepper
1 tablespoon green onions, finely chopped
1/4 teaspoon nutmeg
4 tablespoons melted margarine
1/2 cup slivered almonds

Preheat the oven to 350 degrees.

Prepare the instant mashed potatoes in the usual way using less liquid because of adding other ingredients.

In a bowl, combine the potatoes, cottage cheese, sour cream, pepper, green onions and nutmeg. Check to see if additional salt is needed.

Place the mixture in a shallow buttered 1-1/2-quart casserole. Cover the top with melted margarine and sprinkle with slivered almonds.

Bake for 20 to 25 minutes or until bubbling hot and golden crusted.

Per Serving (excluding unknown items): 235 Calories; 20g Fat (76.0% calories from fat); 10g Protein; 5g Carbohydrate; 1g Dietary Fiber; 16mg Cholesterol; 313mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 3 1/2 Fat

## Dar Carvina Mutritional Analysis

Calories (kcal):	235	Vitamin B6 (mg):	.1mg
% Calories from Fat:	76.0%	Vitamin B12 (mcg):	.4mcg
% Calories from Carbohydrates:	7.8%	Thiamin B1 (mg):	trace
% Calories from Protein:	16.1%	Riboflavin B2 (mg):	.2mg
Total Fat (g):	20g	Folacin (mcg):	14mcg
Saturated Fat (g):	<u> </u>	Niacin (mg):	trace
	•	Caffeine (mg):	0mg
Monounsaturated Fat (g):	10g	Alcohol (kcal):	0
Polyunsaturated Fat (g):	4g	% Pofuso:	በ በ%
Cholesterol (mg):	16mg		
Carbohydrate (g):	5g	Food Exchanges	
- a. b. c. i. y a. a. c. (g).			
Dietary Fiber (g):	1g	Grain (Starch):	0
		Grain (Starch): Lean Meat:	0 1
Dietary Fiber (g):	1g	•	0 1 0
Dietary Fiber (g): Protein (g):	1g 10g	Lean Meat:	1
Dietary Fiber (g): Protein (g): Sodium (mg):	1g 10g 313mg	Lean Meat: Vegetable:	1
Dietary Fiber (g): Protein (g): Sodium (mg): Potassium (mg):	1g 10g 313mg 170mg	Lean Meat: Vegetable: Fruit:	1 0 0

Iron (mg): Fat:

 Zinc (mg):
 1mg

 Vitamin C (mg):
 trace

 Vitamin A (i.u.):
 579IU

 Vitamin A (r.e.):
 147RE

Other Carbohydrates:

0

## **Nutrition Facts**

Servings per Recipe: 6

Amount Per Serving			
Calories 235	Calories from Fat: 179		
	% Daily Values*		
Total Fat 20g	31%		
Saturated Fat 6g	30%		
Cholesterol 16mg	5%		
Sodium 313mg	13%		
<b>Total Carbohydrates</b> 5g	2%		
Dietary Fiber 1g	4%		
Protein 10g			
Vitamin A	12%		
Vitamin C	1%		
Calcium	9%		
Iron	3%		

<sup>\*</sup> Percent Daily Values are based on a 2000 calorie diet.