

Beer- Baked Scalloped Potatoes

Yield: 6 min
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/the-best-swiss-cheese-and-beer-fondue-recipe>

Ingredients:

- 1 teaspoon vegetable oil
- 1 1/2 cups onion vertically sliced
- 1 cup beer
- 2 pounds red potatoes medium, peeled & cut into 1/8-inch slices
- 1/2 teaspoon salt divided
- 1/4 teaspoon pepper divided
- 2 tablespoons all purpose flour
- 1/2 cup nonfat milk
- 1/2 cup swiss cheese grated

Nutrition:

1. Calories: 200 calories
2. Carbohydrate: 33 grams
3. Cholesterol: 10 milligrams
4. Fat: 3.5 grams
5. Fiber: 4 grams
6. Protein: 7 grams
7. SaturatedFat: 1.5 grams
8. Sodium: 240 milligrams
9. Sugar: 4 grams

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