
Savory Keto Stuffing

1.5g net carbs per serving - 197 calories



Low Carbe Diem
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Servings: 10

- 10 slices Almond Flour Keto Bread, cut into 1/2" cubes
- 2 tbsp parsley, chopped
- 1 tbsp rosemary
- 1 tbsp thyme
- 1/4 c onion, chopped
- 5 stalks green onions
- 3 stalks celery
- 2 tbsp garlic, minced
- 8 oz sausage, cooked and crumbled (save the grease)
- 1 c broth, chicken or turkey
- 1 c heavy whipping cream
- 2 lg eggs

Bake the Almond Flour Keto Muffins/Bread recipe, then chop 10 slices into cubes.

Sprinkle with parsley, rosemary and thyme. Bake 1 hour at 200 F until brown and crispy.

Add onions, green onions, celery, garlic and cooked, crumbled sausage (plus the grease) to a bowl. Set aside.

In a separate bowl, whisk together broth, heavy cream and eggs. Add the cubed bread, using your hands to mix together.

Add the sausage and veggies, and continue mixing.

Pour stuffing into an oven-safe dish and bake 1 hour at 350 F.

Per Serving: 197 Calories; 18g Fat (86.5% calories from fat); 4g Protein; 2g Carbohydrate; 0.5g Dietary Fiber.