



Buttery & Crunchy Keto Stuffing



ingredients

- *4 slices Keto Bread (or rolls) crumbled*
- *3 Tbsp Butter, melted*
- *2 stalks Celery, chopped*
- *1/4 C Leeks, chopped*
- *1/2 tsp Garlic, minced*
- *1 tsp Italian Blend Seasoning, dried*
- *1/4 tsp Sage*
- *1/2 tsp each Salt & Pepper*
- *Olive Oil*
- *1/2 tsp Celery Seasoning, optional*
- *1/2 C Chicken Broth*

instructions

1. **Crumble the keto bread, drizzle with olive oil and bake for about 5 minutes**
2. **Sautee chopped veggies in olive oil for a minute or two to bring out the flavors**
3. **Mix together with melted butter and chicken broth**
4. **Bake at 350 covered with foil for ten minutes and uncovered for five minutes**
5. **Serve.**