

September 2020 Beef Keto

Brussels Sprouts & Hamburger Gratin

Ingredients:

- 1 lb ground beef (organic if possible)
- ½ lb bacon, diced
- 1 lb Brussels sprouts, cut in halves
- 4 tbsp sour cream
- 2 oz. butter
- 5 oz. shredded cheese
- 1 tbsp Italian seasoning
- salt and pepper

Instructions:

- 1. Set the oven to 220°C
- 2. Fry the bacon and Brussels sprouts in butter
- 3. Season and stir in sour cream
- 4. Place in a baking dish
- 5. Fry ground beef until golden-brown, season with salt & pepper, sprinkle on top of the Brussels sprouts
- 6. Add cheese and herbs
- 7. Place in the middle of the oven for 15 minutes or until done.
- 8. Serve with a fresh salad and maybe a dollop of mayonnaise.

Nutritional Information:

Net carbs: 4 % (8 g)

Fiber: 4 g

Fat: 74 % (62 g) Protein: 22 % (42 g)

Calories: 765