_C-Seasoned Bread Stuffing®





Refrigerate or Freeze After Receiving Remove Air From Bag Before Closing

Nutrition Facts

Serving Size ¼ Cup (13.75g) Servings per bag 16

Amount Per Serving Calories 64 Calories from Fat 36



		%Daily Value*		
Total Fat 4g	6%	Total Carbohydrate 2.9g	1%	™ 010
Saturated Fat 2.7g	14%	Dietary Fiber 2.6g	10%	oods 7
Trans Fat 0g		Sugars 0g	0%	LC PS PS NC
Cholesterol 2mg	1%	Protein 4g	8%	를 호
Sodium 101mg	4%	Net Carbs .3g		tured y, Ra
*Percent daily va	lues are	based on a 2000 calorie diet.		ıfact pan
vital wheat gluten, butter, o	coconut o	s, resistant wheat starches, flax see oil, Inulin, salt, parsley flakes, garlic po	wder,	Manufactur Company,

Ingredients: Wheat protein isolates, resistant wheat starches, flax seed mervital wheat gluten, butter, coconut oil, Inulin, salt, parsley flakes, garlic powder, instant dry yeast, calcium propionate (as a preservative), vinegar, organic stevia, natural herbal extracts, natural luo han guo monk fruit and natural enzymes Allergen Warning: Processed in a facility that uses nuts and gluten

Net Wt. 7.76 oz. (220a) Approx 4 Cups

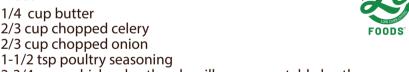
Mix Makes - 6 cups of finished stuffing

You'll Need:

1/4 cup butter

2-3/4 cups chicken broth or bouillon, or vegetable broth 1 tsp LC-Thick'n Saucy (optional)

1/4 tsp rosemary (optional)



To make the stuffing: Put the entire bag of LC-Seasoned Bread Stuffing into a medium sauce pan. Add 2-3/4 cups of cold broth and stir until moistened. Cover, stirring occasionally and allow to sit for 20 minutes or more. Meanwhile, in a medium skillet, melt the butter, add celery, onion and seasonings. Sauté till translucent. Combine into finished soaked bread stuffing and stir. Optional: add cranberries, cooked sausage or nuts. Drain off extra broth as desired or add LC-Thick'n Saucy to make a little binding gravy. Can be made in advance up to a day ahead, but must be refrigerated. Heat just before serving.

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