

IDEAL STUFFING

Ingredients

- 1 Ideal Protein Southwest Cheese Curl Puffs Packet
- 1 cup of Celery, chopped
- ¼ tsp. Baking Powder
- 3 Squirts of I Can't Believe It's Not Butter
- 1 tsp. Olive Oil
- 1 cup of onions, chopped
- ½ tsp. Poultry seasoning (MSG free)
- ½ tsp. Paprika
- ¼ tsp. Sea Salt
- ¼ cup of Low sodium, Fat Free Chicken broth
- 1 pinch of Thyme
- 1 pinch of Basil
- 1 pinch of Garlic powder



Preparation

1. In a pan, sauté your celery with I can't believe it's not butter & Olive oil
2. Add the poultry seasoning, salt, pepper to taste, onions, thyme, basil, garlic and paprika. Stir.
3. Stir in your Ideal Protein Southwest Cheese Curl Puffs until even coated.
4. Moisten with Low sodium, fat-free chicken broth mixing well.
5. Chill letting the Southwest Puffs absorb the chicken broth.
6. Bake in a Pyrex or casserole dish at 350 degrees for 10 minutes (this won't caramelize your onions)
7. Let it cool, serve and enjoy!