



Stuffing

Ingredients:

- 4 Bags Diet Right Ranch Balls, crushed
- 3 tbsp margarine, melted
- 2 stalks celery, chopped
- ½ tsp garlic, minced
- 1 tsp Italian blend seasoning, dried
- ¼ tsp sage
- ½ tsp each salt & pepper
- Olive oil
- ½ tsp celery seasoning, optional
- ½ Cup chicken broth, 98% fat free

Directions:

1. Crumble the Ranch Balls, drizzle with olive oil and bake for about 5 minutes until lightly browned.
2. Sauté chopped veggies in olive oil for a minute or two to bring out flavors.
3. Mix together with melted margarine and chicken broth
4. Bake on 350 covered with foil for 10 minutes and uncovered for 5 minutes.
5. Serve!

Servings: makes 2 servings.

Each serving = 2 protein products, daily healthy fat, ¼ cup select vegetables, daily salt.

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