Stuffed Chard Rolls

Ingredients

- 100 grams lean ground beef (per serving)
- 1 or more large chard leaves, any kind
- 1 cup hCG diet approved beef broth
- 1 tablespoon onion, finely minced
- 1 clove garlic, crushed and minced
- 1/8 teaspoon basil
- 1/8 teaspoon oregano
- ½ teaspoon garlic powder
- 1/8 teaspoon onion powder
- Cayenne pepper to taste
- Sea salt and pepper to taste

Makes 1 serving (1 protein, 1 vegetable) 22 grams protein 9 grams fat 175 calories (add 50 more calories if using marinara sauce)



Look for items at a good price in bulk and freeze what you can't use immediately.

Directions

- 1. Cook ground beef with a little water.
- 2. Add spices, garlic, and onion to the beef.
- 3. Lightly steam chard leaves until slightly soft.
- 4. Wrap ground beef in chard leaf burrito style.
- 5. Place wraps in baking dish.
- 6. Cover with beef broth and bake at 350 degrees for 20 minutes.



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