

## **Cheesy Keto Crack Slaw with Tomato Sauce**

Recipe brought to you by: <http://www.best-low-carb-recipes.com/>

Makes 6 servings

### **PER SERVING:**

315 Calories

7.67 Carbs

1.6g Fiber

6.07 Net Carbs

23.2g Fat

19.8g Protein

(65.6% Fat, 25.6% Protein, 8.8% Carbs)

### **INGREDIENTS**

4 strips bacon, finely chopped

1 lb ground beef (500g)

1/2 lb cremini mushrooms (250g)

2 tbsp chopped onion (50g)

1/2 tbsp crushed garlic (10g)

1-1/4 lb finely shredded green cabbage (585g)

2 tbsp butter

4oz cream cheese (114g)

1 can tomato sauce, no sugar added (1-1/4 cup)

1-1/2 oz old cheddar, shredded (45g)

1 tsp oregano

1/2 tsp each of salt & pepper

**Directions:**

Pre-heat the oven to 350F.

In a large fry pan over medium heat, melt the butter and add the cabbage and onion. Cover. Stir from time to time to keep it from browning. Cook until cabbage wilts and softens. Remove from heat and add the cream cheese and oregano. Combine well, coating the cabbage completely. Put aside.

In the meantime, fry the bacon in a separate large pan until almost crispy. Add the mushrooms and garlic. Fry until mushrooms release their moisture. Remove from heat and transfer to a bowl.

Using the same fry pan, add the ground beef, breaking it up. Add salt and pepper. Cook until browned. Add the tomato sauce and return the bacon and mushroom mixture. Stir well to combine. Turn off heat.

In a casserole dish, layer 1/2 the fried cabbage on the bottom. Add all of the beef mixture and top with the remaining cabbage.

Sprinkle evenly with the cheddar.

Bake at 350F uncovered for 20 minutes. Increase heat to 375 and bake for another 10 minutes or until the cheese begins to brown.

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