

Garlic cheesy "bread"

- 2 cups mozzarella cheese
- 1/2 cup parmesan cheese
- 2 large eggs
- 1 TBSP garlic powder
- 1TBSP ranch sprinkle powder
- 1 TBSP dried parsley
- Mix up and pat onto sheet pan covered with parchment paper
- Cook at 350 degrees for 20 minutes (May need to adjust depending on oven)
- Switch to broiler and continue to cook (watching closely) until golden brown.
- Take out of oven and cut into 20 slices
- Let cool for a few minutes until set and enjoy!
- 1 carb per slice

Why did I ever eat regular cheesy bread, these are amazing! You could even add chicken or bacon or w.e you want to the mix...or top it like a pizza. But you'll have to adjust the macro totals.

