

Lunch Keto

BEEF, MOZZARELLA, AND ZUCCHINI NOODLES and GUACAMOLE DIP WITH VEGGIES

\$1.59/SERVING EST



Ingredients and groceries scaled from original 1 serving

10 tablespoons butter

5 oz. ground beef

5 cups zucchini spiralized

2 ½ cups Shredded Mozzarella Cheese

5 pinches oregano

Prep: 5 mins Cook: 15 mins

1. Melt half the butter in a pan over medium-high heat. Add beef and cook until browned and cooked through. Remove from pan.
2. Melt remaining butter over medium heat. Add zucchini noodles and cook about 1 minute until just tender. Add

cheese, oregano, and beef and stir to combine. Reduce heat to low and cook covered until cheese is melted.

GUACAMOLE DIP WITH VEGGIES

\$1.49/SERVING EST

Ingredients and groceries scaled from original 1 serving

1 ¼ cups guacamole

2 ½ cups celery

2 ½ cups cucumbers

Prep: 5 mins

1. Slice the celery and cucumber into sticks for dipping. Serve with guacamole.