



# Low-Carb Pickle Bread



Entire recipe: 93 calories, 5g total fat (3g sat. fat), 935mg sodium, 1.5g carbs, <0.5g fiber, <0.5g sugars, 7.5g protein

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**Prep:** 5 minutes    **Cook:** 15 minutes

**Cool:** 5 minutes



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## Ingredients

- 1/4 cup part-skim shredded mozzarella cheese
- 4 sandwich slice pickles, patted dry

## Directions

Preheat oven to 400°F. Line a baking sheet with parchment paper.

Shape cheese into a rectangle in the center of the baking sheet, about 3" X 5". Place pickle slices over the cheese in an even layer.

Bake until edges are golden brown and crispy, 12–14 minutes.

Let cool slightly, about 5 minutes.

MAKES 1 SERVING

**Sodium Watchers:** With cheese and pickles as the two ingredients in this recipe, the sodium is inherently high. To reduce it, thoroughly rinse & drain your pickles—or trade them for thinly sliced zucchini!

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