Keto-Friendly Herb and Garlic Bread

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	15 min	25 min	6

Ingredients

- 2 oz (half a 4 oz bag) BAKEN-ETS® Traditional Fried Pork Skins
- 2 ¼ cups shredded mozzarella cheese
- 8 oz brick-style plain cream cheese, cubed
- 3 eggs
- 1/2 cup grated Parmesan cheese
- 3 cloves garlic, minced
- 2 tbsp finely chopped fresh chives
- 1 tbsp baking powder
- 1 tsp garlic powder
- 1/2 tsp dried oregano
- 1/2 tsp freshly ground black pepper

How to make it

1. Preheat oven to 375ºF.
2. Finely crush BAKEN-ETS® Traditional Fried Pork Skins to resemble coarse breadcrumbs (makes about 1 cup).
3. In large nonstick skillet set over medium heat, stir together mozzarella cheese and cream cheese until smooth and melted. Transfer to large bowl.
4. Add crushed BAKEN-ETS®, eggs, Parmesan, garlic, chives, baking powder, garlic powder, oregano and pepper. Stir until mixture is well blended and comes together to form a dough.
5. Spread cheese mixture into a 9 x 6-inch rectangle on parchment paper–lined baking sheet, about 1 inch thick.
6. Bake for 15 to 20 minutes or until golden brown. Cut into 6 pieces.

Made with

BAKEN-ETS® Traditional Fried Pork Skins