Good to Eat

Enjoy our series of quick, easy and delicious recipes to help you live the low carbohydrate lifestyle.

Almond and Garlic Gravy

Ingredients

½ cup of pan juices or water

1 tbs of almond butter

1 tsp of garlic

Salt

Pepper

Method

This is a delicious alternative to processed gravy powders or flour based homemade gravy. If this is to accompany meat or chicken that you have cooked use the juices from your cooked meats.

- 1. Heat pan juice or water in a fry pan and bring to boil.
- 2. Add almond butter and garlic and stir.
- 3. Continue to stir until the mixture has thickened. (Add more almond butter if the liquid is not thickening.) 4. Season with salt and pepper.
- 5. Serve.



Preparation Time: 2 minutes

Cooking Time: 5 minutes

Serves 4

For more recipes and information on living the low carbohydrate lifestyle find us at:

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