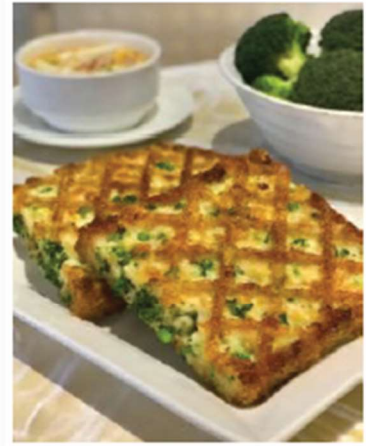


Broccoli Cheddar Chaffle

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This Broccoli Cheddar Chaffle recipe brings a delightful twist to the keto-friendly classic, incorporating finely chopped broccoli and sharp cheddar cheese for a nutritious and flavorful meal or snack.



INGREDIENTS

- 1 cup of finely chopped broccoli steamed and cooled
- 1 cup of shredded sharp cheddar cheese
- 2 large eggs
- 1/4 cup of almond flour
- 1/2 teaspoon of baking powder
- Salt and pepper to taste
- Non-stick cooking spray for the waffle maker

INSTRUCTIONS

1. Preheat your waffle maker according to the manufacturer's instructions. Spray it lightly with non-stick cooking spray to prevent sticking.
2. In a medium mixing bowl, whisk together the eggs until fully beaten. Add in the steamed broccoli, shredded cheddar cheese, almond flour, baking powder, salt, and pepper. Stir until the mixture is well combined.
3. Pour half of the batter into the center of the preheated waffle maker, spreading it out to the edges if necessary. Close the lid and cook for 3-5 minutes or until the chaffle is golden brown and crispy.
4. Carefully remove the chaffle from the waffle maker and set it aside on a plate. Repeat the process with the remaining batter.
5. Serve the broccoli cheddar chaffles warm as is, or with your favorite low-carb toppings or dipping sauces.