

Costco Chicken Bake Copycat

♥ lowcarblove.com/blog/chicken-bake

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Servings: 6

Fat Head Dough

Ingredients:

- 1.5 cups of mozzarella cheese plus additional for filling
- 2 tablespoons of cream cheese
- 1 egg
- $\frac{3}{4}$ cup of almond flour

Filling

Ingredients:

- 3 chicken breast washed, dried, and chopped
- 2 tablespoons of olive oil
- 1 tablespoon of paprika

- 1/2 teaspoon of REAL salt (Discount code: Lowcarblove)
- 1/4 teaspoon of pepper
- 4 ounces of Cream cheese softened
- 2 ounces of mayonnaise
- 2 ounces of sour cream
- 1/2 tablespoons of dried parsley
- 1/2 tablespoons of Garlic Powder
- 1/2 tablespoons of Onion Powder
- 1 cup fiesta blend or any shredded cheese
- 6 to 8 bacon strips cooked and chopped

Egg Wash

1 egg whisked with 2 tablespoons of water

Directions:

1. Make dough, start by melting mozzarella cheese and cream cheese.
2. Add in remaining ingredients.
3. Knead until you get a dough.
4. Take your leftover chicken casserole, (click [chicken bacon ranch casserole recipe](#) for how to), break it up into pieces, and add one ranch packet and additional mozzarella cheese and mix well.
5. Roll out and fill with the chicken filling.
6. Wrap up the dough like a burrito.
7. Brush with the egg wash.
8. Preheat your oven to 350.

9. Bake for 15 to 20 minutes or until done.

Nutrition:

Nutrition per serving:

- 4g Net Carb
- 6g Total Carb
- 3g Fiber
- 34g Fat
- 28g Protein
- 432 Calories