



### Low Protein Stuffing

1 packet Loprofin Part Baked Rolls or Loprofin Sliced Loaf (made into breadcrumbs)  
50g Onion, finely chopped  
2 tbsp Olive Oil  
50-75g butter  
1 tsp mixed herbs  
Salt and Pepper

- Heat the oil in a pan.
- Fry the onions until they are a lovely golden brown colour (approximately 10–15 minutes).
- Stir in the butter and allow to melt through the mixture.
- Add the breadcrumbs and mixed herbs and stir well.
- Season with salt and pepper.
- Place in a grease proofed dish and place in the oven.
- Bake for 25 minutes, at 210°C, until golden brown. Allow to sit for 5 minutes before serving.



Recipe provided by Nutricia Metabolics