

21 Free Keto Recipes

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Butter-Fried Aubergine & Halloumi Platter

Ingredients:

- 10 oz halloumi (sliced).
- 1 aubergine (halved lengthwise and chopped).
- 3 oz butter.
- 10 olives (pitted and halved).
- 1 tsp paprika.

Instructions:

- Heat half of the butter in a large frying pan. Place the cheese in one half and aubergine in the other.
- Season with paprika and fry 7-8 minutes, turning halloumi after 4 minutes to ensure golden brown on both sides.
- For the last minute, sprinkle in olives and serve.

Nutritional Information:

Total servings - 2

Per serving:

Fat: 73g
Carbohydrates: 10g
Protein: 33g
Calories: 831

Perfect Pork & Cheese Sauce

Ingredients:

- 4 pork chops.
- 7 oz green beans.
- 5 oz blue cheese.
- $\frac{3}{4}$ cup thick cream.
- 2 tbsp butter.

Instructions:

- In a small saucepan, over medium heat, crumble cheese and gently melt.
- Add thick cream and simmer 2-3 minutes.
- Heat 1 tbsp butter in a large frying pan; fry chops until cooked through and browned.
- Place chops on a plate and cover with foil. Pour pork juices into cheese sauce.
- Add remaining butter to frying pan; fry green beans until tender.

Nutritional Information:

Total servings - 4

Per serving:

Fat: 61g
Carbohydrates: 4g
Protein: 55g
Calories: 777

Hot & Wholesome Bacon & Cabbage Salad

Ingredients:

- 8 oz brussel sprouts (washed and thinly sliced).
- 6 bacon slices.
- 2 cups red cabbage (thinly sliced).
- ¼ cup walnuts (chopped).
- 2 garlic cloves (crushed).
- 2 tbsp olive oil.
- 1 tsp mustard (grainy).

Instructions:

- In a large frying pan, fry the bacon until crispy and chop into bite sized pieces; remove from pan.
- Using the same pan, fry garlic for 1 minute and add cabbage and brussels.
- Fry 2-3 minutes until slightly tender. Turn off heat.
- In a bowl, mix together olive oil and mustard; pour mixture into the pan and stir well.
- Add in bacon and walnuts; stir until well combined. Serve warm.

Nutritional Information:

Total servings - 6

Per serving:

Fat: 7g
Carbohydrates: 5g
Protein: 8g
Calories: 193

Tangy Tuna Tastebud Tantaliser

Ingredients:

- 4 oz tuna (in olive oil, drained).
- 4 eggs.
- 2 oz Iceberg lettuce (chopped).
- 2 oz cherry tomatoes.
- ½ cup celery (chopped).
- ½ cup mayonnaise.
- ½ red onion (diced).
- ½ lemon (juiced and zest).
- 2 tbsp olive oil.
- 2 tbsp capers.
- 1 tbsp Dijon mustard.
- 2 tsp white wine vinegar.
- Salt and pepper.

Instructions:

- In a large bowl, mix together tuna, celery. Mayonnaise, onion, lemon juice and zest, olive oil, capers and mustard.
- In a large saucepan, bring water to boil; add a tsp salt and white wine vinegar. Crack in the eggs and allow to simmer for 3-4 minutes.
- Place lettuce and tomatoes on a serving plate, place eggs on top and tuna mix to side.

Nutritional Information:

Total servings - 2

Per serving:

Fat: 70g
Carbohydrates: 6g
Protein: 30g
Calories: 767

Chicken & Bacon One-Pot Heaven

Ingredients:

- 1 chicken breast (cut into slices).
- 10 oz bacon (chopped).
- 16 oz cabbage (chopped).
- 3 oz butter.
- Salt and pepper.

Instructions:

- Heat half of the butter in a large frying pan and fry chicken until nearly cooked through and slightly browned.
- Add the bacon to the pan and fry until crispy; move all meat to one side of the pan.
- Add remaining butter and fry cabbage until soft.
- Season with salt and pepper.

Nutritional Information:

Total servings - 2

Per serving:

Fat: 82g
Carbohydrates: 9g
Protein: 56g
Calories: 1020

Coriander & Chickpea Curry

Ingredients:

- 7 oz canned chickpeas (rinsed).
- 1 ½ cups chopped tomatoes (no added sugar).
- 1 red onion (chopped).
- 1 red pepper (chopped).
- 4 garlic cloves.
- 6 tbsp canola oil.
- 2 tsp coriander (ground).
- 2 tsp ginger (ground).
- 2 tsp garam masala.
- 2 tsp cumin (ground).
- ¾ tsp salt.
- ½ tsp turmeric (ground).

Instructions:

- In a blender, add pepper, garlic and ginger; blend until minced and add the onion, blend until chopped.
- Heat the oil in a large saucepan, add onion mixture and cook until softened. Add turmeric, cumin and coriander and cook for an additional 2-3 minutes.
- Blend the tomatoes until finely chopped, add salt and add to saucepan. Simmer 4-5 minutes.
- Add the chickpeas and garam masala; simmer for 6-7 minutes.

Nutritional Information:

Total servings - 6

Per serving:

Fat: 16g
Carbohydrates: 14g
Protein: 6g
Calories: 279

Mediterranean Creamy Garlic Chicken

Ingredients:

- 24 oz chicken breast (skinless and sliced).
- 1 cup spinach (fresh, chopped).
- 1 cup thick cream.
- ½ cup chicken broth.
- ½ cup sun-dried tomatoes.
- ½ cup parmesan (grated).
- 2 tbsp olive oil.
- 1 tsp Italian seasoning.
- 1 tsp garlic powder.

Instructions:

- Add olive oil to a large frying pan and fry chicken until completely cooked through and browned. Set chicken aside on a plate.
- Add chicken broth, thick cream, Italian seasoning, garlic powder and parmesan to the pan; whisk gently until sauce begins to thicken.
- Add spinach and tomatoes to the sauce and simmer until spinach begins to wilt; add chicken back to pan.

Nutritional Information:

Total servings - 6

Per serving:

Fat: 26g
Carbohydrates: 7g
Protein: 29g
Calories: 369

Crunchy, Crispy, Cheese Coated Cod

Ingredients:

- 4 cod fillets.
- 1 cup parmesan (grated).
- 1 tbsp parsley (fresh, chopped).
- 1 tbsp olive oil.
- 2 tsp paprika.
- ¼ tsp salt.

Instructions:

- Preheat oven at 200 degrees.
- In a mixing bowl, add parmesan, paprika. Parsley and salt; mix together until well combined.
- Line a baking tray with greaseproof paper.
- Rub the cod fillets with olive oil on both sides. Press both sides of cod into the parmesan mixture and transfer to baking tray. Sprinkle over any leftover parmesan mixture.
- Bake 15-20 minutes, until browned and fish is easy to flake.

Nutritional Information:

Total servings - 4

Per serving:

Fat: 8g
Carbohydrates: 2g
Protein: 11g
Calories: 116

Garlic Shrimp & Zucchini Noodles

Ingredients:

- 2 medium sized zucchini.
- 1 lemon (juice and zest).
- 12 oz shrimp (peeled and deveined).
- 4 garlic cloves (crushed).
- 1 tbsp olive oil.
- Sprinkle of chilli flakes.
- Salt and pepper.

Instructions:

- Slice zucchini in half lengthwise; take a fork and rake zucchini to create noodles.
- In a large frying pan, add oil, lemon juice and zest. When pan is warm add shrimp and cook 1 minute each side.
- Add garlic and chilli flakes; cook for an additional 1 minute, stirring continuously.
- Add noodles and toss for 2-3 minutes until lightly cooked and warmed through.
- Season with salt and pepper before serving.

Nutritional Information:

Total servings - 2

Per serving:

Fat: 11g
Carbohydrates: 8g
Protein: 37g
Calories: 277

Perfect Pizza Perfection

Ingredients:

- 3 large eggs.
- 5 black olives (pitted and halved).
- 5 pepperoni (slices).
- ½ cup tomato puree.
- ⅓ cup cheddar cheese (grated).
- 1 tbsp butter.
- 1 tbsp water.
- ½ red onion (diced).
- ½ green pepper (diced).
- ½ tsp garlic powder.
- ½ tsp Italian seasoning.

Instructions:

- Preheat oven at 175 degrees.
- In a large bowl, whisk eggs with water.
- Heat butter in a large frying pan, add egg mixture and cook 2-3 minutes; flip and repeat cooking until all mixture is firm on both sides.
- Remove cooked egg from pan and place on a large oven proof tray.
- Mix tomato puree with garlic and Italian seasoning; spread over cooked egg.
- Sprinkle on cheese, onion, olives, green pepper and top with pepperoni.
- Bake for 7-8 minutes until cheese has completely melted.

Nutritional Information:

Total servings - 1

Per serving:

Fat: 25g
Carbohydrates: 10g
Protein: 13g
Calories: 290

Keto Kick- of- Heat Chicken Wraps

Ingredients:

- 32 oz chicken breast (skinless, cut into slices).
- 4 celery stalks (diced).
- 2 spring onions (finely diced).
- 1 Iceberg lettuce head.
- ½ cup goats cheese (crumbled).
- ½ red pepper (diced).
- ½ green pepper (diced).
- 2 tbsp butter.
- 2 tsp onion powder.
- 1 tsp chilli flakes.
- 1 tsp garlic powder.

Instructions:

- Heat butter in a large frying pan; add peppers and celery, fry for 5-6 minutes until just tender.
- Add chicken, garlic powder, chilli flakes and onion powder; stir continuously until chicken is cooked through and slightly browned.
- Remove pan from heat and stir in crumbled cheese and spring onions.
- Take 8 lettuce leaves and fill each with mixture.

Nutritional Information:

Total servings - 8

Per serving: (2 filled leaves).

Fat: 36g
Carbohydrates: 3g
Protein: 48g
Calories: 546

Hearty Steak & Egg Plate

Ingredients:

- 4 oz sirloin steak (cut into chunks).
- 3 large eggs.
- ¼ avocado (sliced).
- 1 tbsp butter
- Salt and pepper.

Instructions:

- Heat ½ of butter in a large frying pan; crack in eggs and fry to desired taste.
- Heat remaining butter in an additional pan and fry steak to desired taste.
- Place steak strips and eggs on a serving plate and add avocado to the side.

Nutritional Information:

Total servings - 1

Per serving:

Fat: 37g
Carbohydrates: 3g
Protein: 45g
Calories: 512

Hot & Spicy Chicken

Ingredients:

- 6 chicken drumsticks.
- ½ cup hot sauce.
- 2 tbsp butter.
- ½ tsp chilli flakes.
- ½ tsp cayenne pepper.
- ½ tsp garlic powder.
- ½ tsp paprika.
- Salt and pepper.

Instructions:

- Place chicken drumsticks in a large bowl and drizzle a little hot sauce over; sprinkle with salt and pepper..
- Line a grill pan with foil and grill chicken on high heat for 8-10 minutes until they begin to colour.
- In a saucepan, melt the butter and stir in all other ingredients; remove from heat.
- Take drumsticks from grill, turn over and grill for an additional 8-10 minutes.
- When drumsticks are browned and cooked through, place into a large bowl.
- Pour over the spicy butter sauce and coat drumsticks evenly.

Nutritional Information:

Total servings - 2

Per serving:

Fat: 47g
Carbohydrates: 1g
Protein: 49g
Calories: 631

Complete Cheesy Chicken Casserole

Ingredients:

- 2 cups chicken (cooked and cubed).
- 1 bacon slice (crisped and crumbled).
- $\frac{3}{4}$ cup mozzarella (grated).
- $\frac{1}{2}$ cup parmesan (grated).
- $\frac{1}{2}$ cup marinara sauce.
- $\frac{1}{2}$ tsp basil (dried).
- $\frac{1}{4}$ tsp chilli flakes.

Instructions:

- Preheat oven at 175 degrees.
- In a large baking dish, place the chicken and pour over marinara sauce.
- Stir in remaining ingredients and bake for 25-30 minutes.

Nutritional Information:

Total servings - 3

Per serving:

Fat: 19g
Carbohydrates: 4g
Protein: 38g
Calories: 337

Beefy Mid-Week Chilli

Ingredients:

- 18 oz beef (minced).
- 1 ½ cups canned chopped tomatoes.
- 3 ½ oz cheddar (grated).
- 2 garlic cloves (crushed).
- 1 onion (diced).
- ½ red pepper (diced).
- ½ green pepper (diced).
- 2 tsp tomato puree.
- 2 tsp coriander (ground).
- 2 tsp cumin (ground).
- 1 tsp chilli powder.
- Salt and pepper.

Instructions:

- Preheat oven at 180 degrees.
- In a large frying pan, fry onions and garlic until soft. Add beef and cook until browned and cooked through.
- Add all other ingredients (except cheese) and fry 4-5 minutes.
- Pour into a large ovenproof dish and sprinkle with cheese.
- Bake for 20-25 minutes.

Nutritional Information:

Total servings - 4

Per serving:

Fat: 41g
Carbohydrates: 8g
Protein: 33g
Calories: 532

Creamy Bacon & Mushroom Chops

Ingredients:

- 32 oz pork chops (boneless).
- 8 oz mushrooms (sliced).
- 6 bacon slices (chopped into bite size pieces).
- 2 garlic cloves (crushed).
- ½ cup thick cream.
- ⅔ cup chicken broth.
- 1 tbsp olive oil.
- Salt and pepper.

Instructions:

- Heat the oil in a large frying pan, fry the bacon until crispy. Remove from pan but leave bacon fat in.
- Season chops with salt and pepper; fry 4-5 minutes on each side until browned and cooked through. Remove chops from pan.
- Add mushrooms and garlic to the pan, fry for 4-5 minutes until browned and tender.
- Turn up the heat and stir in chicken broth; bring to boil and stir in thick cream, reduce heat.
- Return bacon and chops back to the pan for 4-5 minutes.

Nutritional Information:

Total servings - 4

Per serving:

Fat: 44g
Carbohydrates: 6g
Protein: 57g
Calories: 655

Parmesan Chicken & Avocado Dip

Ingredients:

- 16 oz chicken breast (skinless and cubed).
- 4 bacon slices (cooked).
- 1 large egg.
- ½ avocado.
- ½ cup parmesan (grated).
- ½ cup almond flour.
- ⅓ cup sour cream
- 2 tbsp ranch sauce.
- 1 tbsp Italian seasoning.
- Cooking spray.
- Salt and pepper.

Instructions:

- Preheat oven at 200 degrees.
- In a blender, add cooked bacon, parmesan and almond flour; blend for 1 minute and add to a large bowl.
- Add Italian seasoning, salt and pepper and mix well.
- In a separate bowl, whisk the egg.
- Line a large baking tray with greaseproof paper.
- Dip each chicken cube into the egg mixture first and then into bacon mixture; place on baking tray.
- Spray chicken with cooking spray and bake for 20-25 minutes until thoroughly cooked.
- While chicken is cooking, in a bowl, mash avocado and add ranch sauce and sour cream; mix well.
- Serve chicken on a serving plate with avocado dipping sauce.

Nutritional Information:

Total servings - 5

Per serving:

Fat: 20g
Carbohydrates: 3g
Protein: 25g
Calories: 225

Fiery Salmon Pouches

Ingredients:

- 4 salmon fillets.
- 3 tbsp chilli sauce.
- 2 tbsp red onion (chopped).
- 1 tbsp sesame oil.
- 1 tbsp lime juice (fresh).
- 1 garlic clove (crushed).
- 1 tsp mustard seeds.
- 1 tsp lime zest.
- ½ tsp sesame seeds.
- ½ tsp mint (fresh).

Instructions:

- Preheat oven at 200 degrees.
- Place each salmon fillet onto a piece of foil (enough to wrap the salmon in).
- Sprinkle with onions.
- Mix together, chilli sauce, sesame oil, lime juice, garlic, sesame seeds and mustard seeds. Spoon sauce over salmon fillets.
- Wrap salmon in the foil and bake for 20-25 minutes until salmon easily flakes.
- Serve with lime zest and mint.

Nutritional Information:

Total servings - 4

Per serving:

Fat: 19g
Carbohydrates: 5g
Protein: 30g
Calories: 321

Chicken & Pepper Medley

Ingredients:

- 2 chicken breasts (skinless and halved lengthwise).
- 1 onion (finely diced).
- ½ green pepper (sliced).
- ½ red pepper (sliced).
- ¼ cup salsa.
- 1 tbsp lime juice (fresh).
- 4 tsp canola oil.
- 2 tsp Italian seasoning.

Instructions:

- Heat the oil in a large frying pan. Season chicken with Italian seasoning and fry for 5-6 minutes on each side until thoroughly cooked. Set aside.
- Saute peppers and onions until slightly tender; add salsa and lime juice.
- Spoon over chicken and serve.

Nutritional Information:

Total servings - 2

Per serving:

Fat: 16g
Carbohydrates: 4g
Protein: 23g
Calories: 241

Super Spicy Stuffed Peppers

Ingredients:

- 16 oz minced beef.
- 4 bell peppers (halved and deseeded).
- 1 cup water.
- ½ cup mushrooms (chopped).
- 1 tbsp tomato puree.
- 1 tbsp chilli powder.
- 1 tbsp onion powder.
- 1 tbsp cumin (ground).
- ¼ tsp salt.

Instructions:

- Preheat oven at 200 degrees.
- In a large frying pan, fry the beef until completely cooked through and browned.
- Drain off fat and add the tomato puree, chilli, onion powder, cumin and salt; pour in water and bring to boil.
- Bring to simmer and cook off excess water. Stir in mushrooms, simmer for 2 minutes.
- Carefully push mixture into the hollowed peppers.
- Line a baking tray with greaseproof paper and bake peppers for 15-20 minutes.

Nutritional Information:

Total servings - 4

Per serving:

Fat: 29g
Carbohydrates: 5g
Protein: 20g
Calories: 347

Beefy Cheese Burger with Spicy Sauce

Ingredients:

- 24 oz minced beef.
- 6 bacon slices.
- 4 onion slices.
- 4 cheddar cheese slices.
- 2 jalapenos (sliced).
- ¼ cup mayonnaise.
- 1 tbsp hot sauce.
- 1 tsp erythritol (granulated).
- 1 tsp salt.
- ½ tsp Worcestershire sauce.
- ½ tsp garlic powder.
- ¼ tsp black pepper.

Instructions:

- Preheat the oven at 200 degrees.
- In a bowl, mix together beef, salt, pepper and garlic. Mix, using hands and form four balls; flatten into burgers.
- Place the burgers in a large ovenproof dish; add jalapenos, onion and bacon to the same dish and bake 18-20 minutes until cooked through.
- In a bowl, mix together mayonnaise, hot sauce, Worcestershire sauce and erythritol until well combined. Place in the fridge.
- Take burgers from the oven and place a slice of cheese on each one; place under the grill for 2-3 minutes until the cheese melts.
- On a plate, place a burger, 3 slices of bacon, 1 onion slice, a sprinkle of jalapenos and drizzle with spicy sauce

Nutritional Information:

per serving (1 burger, 3 bacon slices, 1 onion slice, jalapenos and spicy sauce)

total servings = 4

Fat: 49g
Carbohydrates: 5g
Protein: 38g
Calories: 615