

Low-Carb Pink Sauerkraut Side Salad

Hands-on 15 minutes Overall 35 minutes

Nutritional values (per serving): Total carbs: 7 g, Fiber: 3.4 g, **Net carbs: 3.6 g**, Protein: 1.9 g,
Fat: 16.6 g, Calories: 179 kcal,

[Original recipe](#), [Keto Diet App](#) - The ultimate low-carb diet app



Ingredients (makes 6 servings)

680 g drained pink sauerkraut (1.5 lb) - *you can [make your own sauerkraut](#)*

1/4 cup [paleo mayonnaise](#) - *you can [make your own mayo](#)* (55 g/ 1.9 oz)

1/2 cup creme fraiche, sour cream *or more* [mayonnaise](#) (120 g/ 4.2 oz)

1 tbsp grated horseradish, fresh or prepared

1 tbsp [extra virgin olive oil](#) (15 ml)

1/2 tsp salt, or to taste

1/4 tsp black pepper, or to taste

Optional: 2 tbsp [powdered Erythritol](#) *or* [Swerve](#)

Instructions

1. Place the drained sauerkraut into a bowl.
2. Add mayonnaise, creme fraiche, grated horseradish, olive oil, salt and pepper.
3. Mix to combine. Optionally, add powdered low-carb sweetener and mix again. Season to taste.
4. Serve on it's own or as a side with pork chops or sausages. Keep refrigerated for up to 5 days.

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