

Sweet and Spicy Chicken Liver Bites

Ingredients

- 340 g chicken liver
- 1/2 tsp sea salt
- 12 slices of bacon
- 1 tbsp granulated Swerve or Erythritol
- 1 tsp paprika
- 1/2 tsp cayenne
- 1/2 tsp black pepper

Method

1. Preheat your oven's broiler and line a baking sheet with aluminum foil.
2. Sprinkle the chicken livers with salt and wrap each piece in a slice of bacon securing the end with a toothpick or skewer.
3. Mix the remaining spices together and sprinkle both sides of the liver bites.
4. Broil for 6-8 minutes per side rotating occasionally until the bacon is crisp and the livers are cooked through.