CHEESY FIESTA CAULIFLOWER RICE BOWLS



Ingredients

4 oz chicken breast, cooked and diced

1 bag cauliflower rice

1 small onion, chopped

2 garlic cloves, minced

1 TBS olive oil

1 C fire roasted corn

1 can rotel tomatoes

1 can black beans

1 handful cilantro

juice of 1 lime

1/2 C shredded cheddar cheese

1 avocado diced

1 mango diced

1 jar chunky salsa of your choice, or make your own

1 C greek yogurt

taco seasoning packet



- 1. To make the dressing: In a bowl, start by spooning half the salsa in, then slowly adding in Greek yogurt, 1/2 cup at a time, to get it to the desired consistency and taste that you want. You'll have to taste test a lot to make it how you want it! Once you have the consistency and taste you want, add about 1 tsp at a time of taco seasoning mix, tasting each time and only adding more if you want, until the flavors of the dressing really pop! Set aside.
- 2. Prepare cauliflower rice according to package directions. Set aside.
- 3. In a pan, heat the olive oil and add the garlic and onion. Stir over medium heat until onion softens, then add cauliflower rice, lime juice, cilantro, corn, tomatoes, beans and cooked chicken. Stir to combine, then add cheddar cheese. Str until cheese melts.
- 4. Serve the rice mixture with avocado, mango and a drizzle of the salsa dressing.

