

CILANTRO-LIME CHICKEN WITH CAULIFLOWER RICE

INGREDIENTS

- 1 lb chicken breast - cut into 1-inch cubes
- 1 tsp. paprika
- 1 tsp. ground cumin
- Salt and freshly ground black pepper
- 1 tbsp. olive oil
- 16 oz cauliflower rice (buy packaged or make at home)
- 1/4 cup fresh cilantro - chopped
- 1 lime - juiced

PREPARATION

1. Put chicken in a bowl and season with paprika, cumin, salt, and pepper. Stir to coat well.
2. Heat olive oil in a nonstick skillet over medium-high heat.
3. Cook chicken in hot oil until browned, for 4 to 5 minutes.
4. Stir in cauliflower rice, cilantro, and lime juice with the chicken.
5. Place a cover on the skillet, reduce heat to medium-low and cook the chicken mixture until chicken is cooked completely through and cauliflower rice is tender. For 6 to 8 minutes.
6. Serve warm and enjoy!

