

Mexican Cauliflower Rice

11 ingredients · 15 minutes · 3 servings



Directions

1. In a skillet over medium-low heat, add the oil along with the onion and bell pepper. Cook for 3 to 4 minutes, then add the cumin, chili powder and sea salt along with the garlic and cauliflower rice. Continue cooking for 5 minutes, stirring often to mix, until the cauliflower rice is cooked.
2. Add the salsa to the skillet and stir to combine. Serve with sliced avocado on top and a slice of lime. Enjoy!

Notes

Leftovers

Refrigerate in an airtight container for up to four days. The avocado is best sliced when serving.

No Salsa

Use chopped tomatoes instead.

No Chili Powder

Use paprika instead.

More Flavor

Add hot sauce, red pepper flakes or cayenne pepper.

Additional Toppings

Top with cilantro and/or green onions. Add your favorite protein, like shredded chicken, tofu or ground beef.

Ingredients

- 1 tsp Avocado Oil
- 1/2 Yellow Onion (chopped)
- 1 Red Bell Pepper (chopped)
- 1 tsp Cumin
- 1/2 tsp Chili Powder
- 1/8 tsp Sea Salt
- 1 Garlic (clove, minced)
- 3 cups Cauliflower Rice
- 2 tbsps Organic Salsa
- 1 Avocado (sliced)
- 1 Lime