

TEX-MEX CAULI RICE

Preparation: **5** mins. | Cooking: **15** mins. | Servings: **4**

INGREDIENTS

2 jalapenos, thinly sliced
2 cloves garlic, minced
1 medium onion, chopped
2 cups shredded rotisserie chicken
1 cup (15 oz.) black beans, drained and rinsed
1 cup corn kernels
1 cup shredded cheddar
1 cup shredded Monterey jack

1 cup chopped tomatoes
1 cup large head cauliflower, grated, or 4 cups riced cauliflower
1 tbsp. tomato paste
1 tbsp. olive oil, plus more if needed
1 tsp. dried oregano
1/2 tsp. ground cumin
Kosher salt
Freshly ground black pepper
Lime wedges, for serving



INSTRUCTIONS

In a large skillet over medium heat, heat oil. Add onion, and cook until soft, 5 minutes. Add garlic, oregano and cumin, and cook until fragrant, 1 minute. Put grated cauliflower in a clean dishtowel, and twist to drain excess liquid. Add a splash more oil to skillet if it seems dry and then add drained grated cauliflower, and season with salt and pepper. Cook, stirring occasionally, until tender, 3 to 5 minutes. Then, add tomato paste, and stir until combined. Stir in chicken, black beans, corn, tomatoes, jalapenos and cilantro. Top with cheeses and cover with lid to let melt, 2 minutes. Serve with limes.