



## Mexican Cauliflower Rice

3 servings

15 minutes

### 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

### 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.