

Baja Chicken Bowl

A colorful dish that's filled with flavors!

Ingredients

- 2 chicken breast halves, cooked and diced
- 1 red bell pepper, sliced
- ½ cup roasted corn
- Salt & pepper to taste
- 1 cup salsa
- ½ cup Monterey Jack cheese, shredded
- ½ avocado, diced
- 1 green onion, sliced
- Fresh cilantro
- 1 lime – cut in wedges
- 1 package frozen riced cauliflower



Directions

1. Heat diced chicken in skillet and stir in red pepper, corn and ½ cup salsa and cook until heated through and pepper is slightly softened.
2. Heat riced cauliflower to package instructions. Divide onto plates or bowls.
3. Top each with chicken mixture, remaining salsa and cilantro. Sprinkle with cheese and serve. Garnish with lime wedges – squeeze over the top for a little extra zest!

Makes 4 servings

Nutrition Facts:

Calories	238
Total Fat	10g
Total Carbohydrates	18g
Dietary Fiber	6g
Protein	24g