

Riced Cauliflower Paella

Smoky & satisfying – you won't miss the rice!

Ingredients

12 oz package of frozen riced cauliflower, thawed
2 chicken breast halves, cooked & chopped
8 oz chorizo sausage, cooked & crumbled
12 oz raw shrimp, tails on
1 small onion, diced
3 cloves of garlic, minced
1 red bell pepper, diced
1 small tomato
1 Tbls tomato paste
1 tsp smoked paprika
1 tsp saffron threads
4 oz chicken broth
Juice from 2 lemons (about ½ cup)



Directions

1. Heat oil in large covered skillet and add onion & garlic – cook until softened and golden.
2. Combine broth, tomato paste, paprika, saffron and half of the lemon juice in a bowl. Stir and set aside.
3. Add chorizo sausage and cook until done, crumbling with spatula as it cooks.
4. Add bell pepper and tomato, cooking 5-6 minutes until pepper is softened.
5. Stir in riced cauliflower, chicken and broth mixture. Increase heat and bring to a low boil. Turn down heat and allow to simmer 1-2 minutes.
6. Top with shrimp and cover. Allow to simmer 8-10 minutes or until shrimp is pink and cooked through.
7. Plate and sprinkle with lemon juice & parsley (if desired).

Makes 6 servings

Nutrition Facts:

Calories	310
Total Fat	15g
Total Carbohydrates	12g
Dietary Fiber	4g
Protein	32g