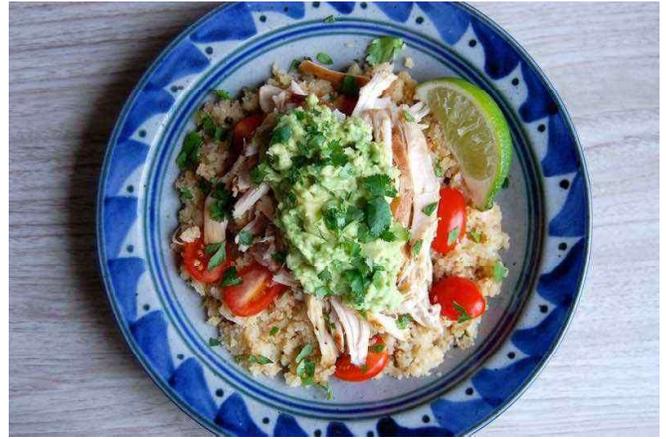


Mexican Chicken Rice Bowl

- 1 tablespoon coconut oil
- 2 -3oz skinless boneless chicken breasts
- 1 teaspoon Himalayan sea salt
- 1 teaspoon cumin
- 1/2 teaspoon chili powder
- 1/4 teaspoon paprika
- 1 4 oz. can green chilies
- 3 cups cooked cauliflower rice
- 1/2 cup cherry tomatoes, halved
- 1/4 ripe avocado, pit removed and smashed
- 1/4 cup fresh cilantro, chopped 1 lime, for serving



1. Combine the salt, cumin, chili powder, and paprika together in a small bowl. Pat the chicken breasts dry with a paper towel and then rub with the spice mixture.
2. Heat the coconut oil in a large pan over medium heat. Add the chicken and cook for 6-7 minutes per side, or until no longer pink. Shred with a fork while still warm.
3. Place the green chilies into the pan and cook for 2-3 minutes. Add the shredded chicken back into the pan and stir to combine. Remove from heat.
4. To assemble, place the cauliflower rice and diced tomatoes in the bottom of a bowl. Top with the chicken mixture, smashed avocado, and fresh cilantro. Finish with a squeeze of lime and serve.

Makes 2 servings.

Serving Size = 3 oz chicken, 2 cups of veggies and 1/8 avocado

Enjoy 1 serving of on plan fruit to complete the meal.

