

Cilantro Lime Cauliflower Rice

2 tbs. EVOO (extra-virgin olive oil)

16 oz. riced cauliflower (or 2 cauliflower florets, riced in a food processor)

Zest of 1 small lime

¼ cup cilantro leaves, chopped

Pinch of Kosher salt

1/8 tsp. freshly ground black pepper

Heat the oil in a large skillet or Dutch oven over medium-high heat until shimmering. Add the cauliflower rice and sauté until softened, about 5 minutes. Add in the zest of the lime, cilantro, salt, and pepper. Stir to combine and sauté an additional minute or two, until the flavors combine and the rice is slightly browned.

Garnish with additional cilantro if desired.



<https://pineapplehouserules.com/>