

## **Cauliflower Chicken Fried Rice**

- 1 head of cauliflower, blended till it looks like rice (about 4 cups)
- 2 tablespoons sesame oil
- 1 lb. boneless chicken breast, chopped into 1/2" dices
- 3 carrots, diced
- 1 onion, diced
- ½ cup bell pepper, diced
- ½ cup celery, sliced thin
- 2 garlic cloves
- 1 cup frozen sweet peas
- 2 eggs, lightly beaten
- ¼ cup tamari sauce or 1/3 cup soy sauce
- 2-3 tablespoons sriracha sauce
- ¼ cup sliced green onions (garnish)
- Sesame seeds (garnish)

Add cauliflower florets to a food processor or blender. Blend until cauliflower resembles small grains of rice. Set aside.

Heat a wok or large skillet to medium high heat. Add in 1 tablespoon of sesame oil to pan. Next add diced chicken. Sauté chicken for 4-5 minutes, tossing throughout.

Push chicken over to one side of the pan, add 1 tablespoon of sesame oil on the other side along with carrots, onion, bell pepper, celery, garlic, and sweet peas. Sauté the vegetables until carrots are tender, 4-5 minutes.

Push vegetables over to other side of the pan, creating space in the center for the eggs. Add eggs to pan and cook, shifting regularly, until cooked through.

Next add in the cauliflower rice, along with the tamari sauce and sriracha sauce. Toss everything together and cook for 2-3 minutes. Garnish with sesame seeds and sliced green onions.