

Cauliflower Rice Burrito Bowls

Prep time: 10 min | Cook time: 20 min | Total time: 30 min

Ingredients

1 (16-ounce) bag Food Club Cauliflower Florets, thawed
1 (16-ounce) bag Food Club Stir Fry Vegetables, thawed
1 tablespoon olive oil
16 ounces lean ground beef
1 (1.25-ounce) packet of Food Club Taco Seasoning
1/2 cup Food Club Corn & Black Bean Salsa,
plus more for serving
2 tablespoons water

For serving:
Sour cream
Sliced avocado
Chopped red onion
Food Club Shredded Sharp
Cheddar Cheese (optional)
Lime wedges
Fresh cilantro

Method

1. Place cauliflower on a paper-towel-lined baking sheet and pat dry. Place florets in a food processor and pulse until cauliflower has a rice-like consistency. Transfer to a microwave-safe bowl and cover with plastic wrap. Microwave on high for 5 minutes, or until hot. Set aside.
2. Put stir fry vegetables in a microwave-safe bowl and cover with plastic wrap. Microwave on high for 5 minutes, or until hot. Set aside.
3. Heat olive oil in a large skillet over medium-high heat. Add ground beef and cook until no longer pink. Sprinkle in taco seasoning and stir until thoroughly combined. Add salsa and water and simmer for 10 minutes.
4. Divide cauliflower rice between bowls and top with vegetables, ground beef, sour cream, avocado, red onion, cheese (if desired) and more salsa. Garnish with a lime wedge and fresh cilantro.



Serves 4