




Product Spotlight: Cauliflower


Cauliflower is chock full of vitamins and minerals! It offers a good source of choline which assists in brain development, improving learning and memory!



Smoky Chicken Bowl with Cauliflower Rice

Smoky chicken strips served over cauliflower rice with pickled and fresh vegetables and a drizzle of zingy lime dressing.

 25 minutes

 4 servings

 Chicken

Spice it up!

Switch up the spices on the chicken for Cajun spice mix, chilli powder and ground cumin, dried rosemary, or even a jerk spice mix!

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	33g	22g	29g

FROM YOUR BOX

CAULIFLOWER	1
RADISHES	1 bunch
CARROT	1
LEBANESE CUCUMBER	1
AVOCADO	1
CHICKEN TENDERLOINS	600g
LIME	1
HONEY SHOT	1

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, vinegar (of choice), dried oregano, smoked paprika, stock cube (of choice)

KEY UTENSILS

2 frypans, food processor

NOTES

If you don't have a food processor, you can grate your cauliflower or use a knife to finely chop it. Alternatively, cut it into florets and roast.

Use a non-metallic bowl to pickle. Metal bowls can react with the pickling liquid and leave a metallic taste.



Scan the QR code to submit a Google review!



1. PREPARE CAULIFLOWER RICE

Roughly chop cauliflower. Add to food processor (see notes) and process to a fine texture.



2. SAUTÉ CAULIFLOWER RICE

Add cauliflower to frypan. Crumble in **stock cube** and pour in **1/3 cup water**. sauté for 6–8 minutes to warm through. Season to taste with **salt and pepper**.



3. PREPARE THE TOPPINGS

In a non-metallic bowl whisk together **1/4 cup vinegar**, **1/4 cup water** and **2 tsp salt** (see notes). Trim and thinly slice radishes. Add to bowl. Toss to coat and set aside to pickle. Grate carrot. Slice cucumber and avocado.



4. COOK THE CHICKEN

Heat a frypan over medium-high heat. Cut chicken into strips and coat in **oil**, **2 tsp paprika**, **2 tsp oregano**, **salt and pepper**. Add to pan and cook for 4–5 minutes each side until cooked through.



5. MAKE THE DRESSING

Meanwhile, zest and juice lime. Add to a bowl along with honey, **1/4 cup olive oil**, **salt and pepper**. Whisk to combine.



6. FINISH AND SERVE

Drain pickles.
Spoon cauliflower rice into shallow bowls. Add toppings and chicken tenderloins. Drizzle over dressing or serve on the side.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

