



# Spider Demo Kitchen



## Cilantro Lime Cauliflower Rice

yield: 4 side servings

### Ingredients:

16 oz	Store bought cauliflower rice
2 TBSP	Olive oil
2 cloves	Garlic, minced
1/4 tsp	Kosher salt
1/2 cup	Cilantro, chopped
1 TBSP	Lime juice
	Salt & pepper to taste

### Instructions:

1. In a large skillet, add olive oil and garlic over medium heat. Cook, stirring constantly, until garlic is fragrant 10-20 seconds.
2. Add cauliflower rice and salt, stir to combine. Cook for 6-10 minutes stirring every minute or so until rice is hot and starting to turn golden brown in places.
3. Remove from heat, stir in lime juice and cilantro. Season to taste with additional salt and pepper to taste, serve warm.

Bonus: for extra spice, add in diced jalapeno!

**Nutritional Information:** 89 Cals, Carbs 6g, Fiber 3g, Pro 3g, Tot Fat 7g, Sodium 89mg,

**UR Dining**