

Sriracha Chicken and Cauliflower Rice

Serves 4-5

Sriracha Chicken Ingredients:

1 ½ pounds chicken tenders, patted dry with paper towels

½ cup extra virgin olive oil

2 tablespoons tomato paste

5 tablespoons sriracha

5 cloves garlic, minced

1 teaspoon smoked paprika

¼ cup lime juice

1 teaspoon kosher salt

¼ teaspoon freshly ground black pepper

1 tablespoon extra virgin olive oil

1 head cauliflower, riced in a food processor (or one bag of cauliflower rice)

1 tablespoon olive oil

Sauce Ingredients:

3 tablespoons mayonnaise

2 tablespoons sriracha

1 ½ teaspoons smoked paprika

Juice of two limes

¼ teaspoon kosher salt

A few turns of freshly ground black pepper

For extra flavors and garnish

Handful of fresh cilantro or parsley, chopped

1 tablespoon of sesame seeds

2 scallions, thinly sliced



Steps

1. In a medium-sized bowl whisk together the olive oil, tomato paste, sriracha, garlic, paprika, lime juice, salt and pepper. Remove half of the marinade to a small bowl and set aside. Add the chicken tenders to the same medium bowl and using your hands insure the chicken is coated with the marinade. Cover and refrigerate for at least four hours.

2. In a large skillet/saute pan, heat olive oil over medium-high heat. Add the marinated chicken breast tenders and cook until browned on each side and the internal temperature reaches 165°F. Remove the chicken to a plate and cover with foil. In the same skillet, add the riced cauliflower and cook for 5 minutes scraping up the browned chicken bits from the bottom and sides of the pan. Add the rest of the reserved marinade and continue cooking and stirring until the cauliflower is tender. Taste for seasoning. Remove from heat to a large serving bowl or platter, top with the chicken tenders and all the juice they released. Drizzle the sauce on top along with the chopped herb of your choice, sesame seeds and scallions and serve hot.

3. Make the sauce by combining the mayonnaise, sriracha, paprika, lime juice, salt and pepper in a small bowl or small jar. Whisk or shake well to combine.

4.