

Chipotle Chicken Skillet

Ingredients

- 1 pound ground chicken
- 1 red pepper, sliced
- 1 green pepper, sliced
- 2 cups cauliflower rice
- 1/2 white onion, finely diced
- 2 tablespoons olive oil
- 1 tablespoon minced garlic
- 3 teaspoons chili powder
- 2 teaspoons chipotle chili powder (add more to taste)
- 1 teaspoon paprika
- 1 teaspoon cumin
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1/2 teaspoon cayenne (add more to taste)



Instructions

1. Heat olive oil in a large cast iron skillet
2. If microwaving steerable cauliflower rice, do so now, or, add cauliflower rice to pan and cook for 4-5 minutes, or until translucent
3. Remove cauliflower rice and to cool and drain excess liquid
4. Add ground chicken, minced garlic and white onion to the skillet
5. When it begins to break apart and starts browning, add all seasonings and combine with chicken, cook about 5 minutes or until almost fully cooked
6. Add sliced peppers to the skillet and cook until softened, about 5 minutes
7. Mix in cauliflower rice, add any additional seasonings to taste and remove from heat once cauliflower rice is hot
8. Top with ranch, and any additional garnishes

Notes

Optional toppings:

Avocado

Cilantro

Chives

Jalapeño