southwest taco bowl



cook time:	prep time:	featured product:
20	**15**	**50/50!**

swap rice for riced cauliflower in this keto-friendly and protein-packed southwest bowl--on a bed of our 50/50 blend and topped with our creamy white cheddar dressing!

ingredients

4 servings

1 package (5oz) **organicgirl® 50/50! blend**?
¾ cup **organicgirl® white cheddar dressing**, divided
1 large head cauliflower, cut into florets
12oz ground beef
1 tablespoon chili powder
¾ teaspoon sea salt, divided
1 tablespoon olive oil
1 ripe avocado, pitted and sliced
1 large tomato, diced
? cup chopped fresh cilantro leaves

substitutions

? *substitute with* **baby spring mix**

directions

1. break apart one head of cauliflower into small pieces.

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2. in a food processor pulse cauliflower in batches until fine. the pieces should be about the size of rice grains. set aside.

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3. in a large skillet combine beef, chili powder, and ½ teaspoon salt and cook, stirring frequently, until beef is browned and cooked through, about 8 minutes. transfer beef to a bowl and wipe out skillet.

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4. place skillet back on heat and add oil. Add ground cauliflower and remaining ¼ teaspoon salt and sauté, stirring occasionally, until cooked, about 8 minutes. let cool for 10 minutes, then stir in ½ cup dressing.

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5. arrange greens between 4 bowls and top with cauliflower, beef, avocado, tomatoes, and cilantro.

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6. drizzle each bowl with an additional tablespoon of dressing.

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