



Creamy Salsa Verde Chicken & Riced Cauliflower Casserole



1/6th of recipe: 287 calories, 12g total fat (6g sat. fat), 722mg sodium, 17.5g carbs, 5.5g fiber, 5.5g sugars, 28.5g protein

Prep: 10 minutes **Cook:** 40 minutes



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Ingredients

Two 10-oz. bags [Green Giant Riced Veggies Cauliflower](#)
3/4 cup light/reduced-fat cream cheese
1 cup salsa verde
1 cup shredded reduced-fat Mexican-blend cheese
12 oz. cooked and chopped chicken breast
1 cup canned black beans (like [the kind by Ortega®](#)), drained and rinsed
Optional topping: chopped scallions

Seasonings:

1 tsp. ground cumin (like [the kind by Spice Islands®](#))
1/2 tsp. chili powder (like [the kind by Spice Islands](#))

Directions

Preheat oven to 375 degrees. Spray a 9" X 13" baking pan with nonstick spray.

Microwave both bags of Riced Veggies together for 6 minutes, or until thawed. Drain in a strainer.

Meanwhile, in a large bowl, stir cream cheese until smooth. Add salsa verde and 1/2 cup shredded cheese. Stir until uniform. Add Riced Veggies, chicken, black beans, and seasonings. Mix well.

Transfer mixture to the baking pan, and smooth out the top. Cover pan with foil, and bake for 20 minutes.

Remove foil, and top with remaining 1/2 cup shredded cheese. Bake until cheese has melted and filling is hot and bubbly, about 10 minutes.

MAKES 6 SERVINGS

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