



Mexican Street Corn & Chicken Bowl



Entire recipe: 337 calories, 8.5g total fat (4g sat. fat), 683mg sodium, 29.5g carbs, 6g fiber, 8.5g sugars, 37g protein

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Prep: 5 minutes Cook: 10 minutes

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Ingredients

1 1/2 cups frozen riced cauliflower 2 tbsp. chopped fresh cilantro, or more for topping 1/2 cup frozen sweet corn kernels 3 oz. cooked and chopped skinless chicken breast 1 wedge The Laughing Cow Creamy Light cheese (or 1 tbsp. light/reduced-fat cream cheese) 2 tbsp. crumbled feta cheese

Seasonings: 1 1/2 tsp. taco seasoning

Directions

Bring a skillet sprayed with nonstick spray to medium-high heat. Add cauliflower and 1 tsp. taco seasoning. Cook and stir until hot, about 3 minutes.

Transfer to a medium bowl, and stir in 1 tbsp. cilantro. Cover to keep warm.

Remove skillet from heat; clean, if needed. Respray and return to medium-high heat. Add corn, and cook and stir until lightly blackened, about 4 minutes. Add chicken and remaining 1/2 tsp. taco seasoning. Cook and stir until hot, about 1 minute.

Remove skillet from heat. Add cheese wedge, 1 tbsp. feta, and remaining 1 tbsp. cilantro. Stir until thoroughly mixed and cheese wedge has melted.

Transfer to the medium bowl, and top with remaining 1 tbsp. feta.

MAKES 1 SERVING

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