



Shrimp Fajita Bowl



Entire recipe: 294 calories, 6.5g total fat (3g sat. fat), 721mg sodium, 29g carbs, 8.5g fiber, 12.5g sugars, 32g protein

Prep: 5 minutes **Cook:** 15 minutes

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Ingredients

2 cups [riced cauliflower](#)
1 tsp. lime juice
1 tsp. fajita seasoning
3/4 tsp. garlic powder
1/8 tsp. ground cumin
1 tbsp. chopped fresh cilantro, or more for topping
1 cup sliced bell pepper
1/2 cup sliced onion
4 oz. (about 8) raw large shrimp, peeled, tails removed, deveined
2 tbsp. shredded reduced-fat Mexican blend cheese
1 tbsp. light sour cream

Directions

Bring a skillet sprayed with nonstick spray to medium heat. Add cauliflower, 1/2 tsp. lime juice, 1/2 tsp. fajita seasoning, 1/2 tsp. garlic powder, and cumin. Cook and stir until softened, about 5 minutes. Transfer to a medium bowl, stir in cilantro, and cover to keep warm.

Remove skillet from heat; clean, if needed. Respray, and bring to medium-high heat. Add pepper and onion. Cook and stir until slightly softened and lightly browned, about 3 minutes.

Add shrimp and remaining 1/2 tsp. lime juice, 1/2 tsp. fajita seasoning, and 1/4 tsp. garlic powder. Cook and stir until veggies have softened and shrimp are cooked through, about 4 minutes.

Transfer to the bowl, and top with cheese and sour cream.

MAKES 1 SERVING

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