

# Cauliflower Rice Power Bowl



## Ingredients

- 1 pound chicken breast, cut into cubes
- 1/4 cup coconut aminos (or soy sauce if you don't mind the sugar. Trader Joe's Soyaki Sauce would also be delicious, but not Keto)
- salt and pepper, to taste
- 1 English cucumber, peeled, deseeded, and sliced into matchsticks
- 1 teaspoon Trader Joe's Yuzu Hot Sauce (or a combination of white vinegar, sesame oil, and a Keto hot sauce)
- 4 Tablespoons mayonnaise
- 3 Tablespoons sriracha, adjusted to desired level of heat
- 3 Tablespoons coconut oil, divided
- 1 pound [riced cauliflower](#)
- 8-10 ounces shiitake mushrooms, sliced
- 1 teaspoon ground ginger
- 1 large avocado, sliced
- 1 Tablespoon sesame seed

**Preparation** **Prep the chicken:** Place chicken in a plastic bag with coconut aminos, salt, and pepper. Mix until chicken is coated, and marinate in the refrigerator for 30 minutes or up to 2 hours. **Prep the cucumber slaw:** Toss the cucumber matchsticks with yuzu hot sauce. Set aside, keeping cool. **Prep the sriracha mayonnaise:** Mix mayonnaise and sriracha until completely combined. **Heat** 1 tablespoon coconut oil in a skillet. Add chicken, and cook until browned and cooked through, about 10 minutes. Use tongs or a spatula to ensure the pieces are cooked on all sides. Set aside. **Meanwhile,** heat 1 tablespoon coconut oil in a separate skillet. Add cauliflower rice and sauté until softened, about 10 minutes. Halfway through, add salt and pepper. Set aside. **In the same skillet** as the chicken, heat 1 tablespoon coconut oil, and add mushrooms. Cook until tender, about 10 minutes. Halfway through, add ground ginger, salt, and pepper. Place chicken, mushrooms, cucumber slaw, and sliced avocado over cauliflower rice. Drizzle sriracha mayonnaise and sprinkle sesame seeds on top