



Chipotle Copycat Cauliflower Rice

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This Chipotle Copycat Cauliflower Rice packs all the signature lime and cilantro flavors of your favorite Chipotle rice (but in low carb cauliflower rice form!)

Course Side Dishes

Cuisine Mexican

Keyword	cauliflower rice, chipotle copycat rice, chipotle rice
Diet	Dairy-Free, Gluten-Free, Low Carb, Paleo, Vegan, Vegetarian
Occasion	Cinco de Mayo, Game Day
Time	15 minutes or less, 30 minutes or less, 45 minutes or less
Prep Time	10 minutes
Cook Time	5 minutes
Total Time	15 minutes
Servings	4 1/2-cup servings
Calories	44kcal
Author	Sarah Bond

Ingredients

- 1/2 medium head cauliflower
- 1 Tbsp olive oil 15 mL
- 2 bay leaves
- 1/4 cup finely chopped cilantro 15 g
- 1 1/2 Tbsp fresh lime juice 22 mL
- 1/2 tsp salt

Instructions

1. **Rice:** Grate cauliflower into "rice" using either a box grater or the grating attachment of your [food processor](#).
2. **Cook:** Heat oil in a large skillet over medium. Add cauliflower and bay leaves. Cover and cook for 5 minutes, or until the rice becomes slightly tender.
3. **Mix:** Mix in chopped cilantro, lime juice, and salt.

Nutrition

Serving: 0.5cups | Calories: 44kcal | Carbohydrates: 3.4g | Protein: 0.8g | Fat: 3.6g | Saturated Fat: 0.5g | Cholesterol: 0mg | Sodium: 158mg | Potassium: 122mg | Fiber: 1.1g | Sugar: 1g | Calcium: 10mg | Iron: 0.5mg