

Shrimp Fried Cauliflower Rice

Ingredients:

- 3 Tbs sesame oil, divided
- 12 oz. medium shrimp, peeled and deveined
- 4 large eggs, lightly beaten
- 1/2 cup green onions, chopped
- 12 oz. fresh or frozen (thawed if frozen) riced cauliflower (if you can't find riced cauliflower, make your own by pulsing cauliflower florets in a food processor until crumbled.)
- salt and pepper to taste

Heat 1 1/2 teaspoons sesame oil in a large skillet over medium-high heat. Add shrimp and cook 4 minutes. Remove to a plate. Add 1 1/2 teaspoons to the heated skillet and add eggs. Cook until eggs are almost set, stirring once. Fold cooked eggs in half, remove from pan and cut into 1/2-inch pieces. Heat remaining 2 tablespoons oil in the skillet, still over medium-high heat. Add onions and cauliflower. Cook for about 5 minutes, stirring infrequently, until cauliflower is browned. Stir in shrimp, eggs, and a little salt and pepper to taste. Top with a few sliced green onion and enjoy!

This delicious recipe can be found on the website *Points In My Life*
(www.pointsinmylife.com)

***"Don't let the shadow of your past eclipse the brightness
of your future." - Anonymous***