Lemon Parmesan Chicken & Cauliflower Rice Skillet

Ingredients

1 pound boneless, skinless chicken breast, diced

1 small onion, diced

1 bag (10 oz) frozen riced cauliflower

2 teaspoons minced garlic

 $\frac{1}{2}$ cup low sodium broth

- 3 tablespoons parmesan cheese
- 1 tablespoon lemon juice

1 tablespoon oregano

1 tablespoon no sodium garlic and herb seasoning



Directions

- 1. Spray medium skillet with generous amount of non-stick cooking spray. Add diced chicken, season with salt and pepper. Cook until internal temperature reads 165 degrees.
- 2. Remove chicken from skillet, spray again with non-stick cooking spray. Add onion and cook until translucent. Add cauliflower, garlic, and broth. Bring to a boil.
- 3. Add cheese, lemon juice, and oregano, stir.
- 4. Serve and enjoy!