

CREAMY SALSA VERDE CHICKEN & RICED CAULIFLOWER CASSEROLE

INGREDIENTS:

3/4 CUP LIGHT/REDUCED-FAT CREAM CHEESE
1 CUP SALSA VERDE
1 TSP. GROUND CUMIN
1/2 TSP. CHILI POWDER
1 CUP SHREDDED REDUCED-FAT MEXICAN-BLEND CHEESE
12 OZ. COOKED AND CHOPPED CHICKEN BREAST
1 CUP CANNED BLACK BEANS, DRAINED AND RINSED
20-OZ. FROZEN RICED CAULIFLOWER

DIRECTIONS:

1. PREHEAT OVEN TO 375 DEGREES. SPRAY A 9" X 13" BAKING PAN WITH NONSTICK SPRAY.
2. MICROWAVE CAULIFLOWER FOR 6 MINUTES, DRAIN IN A STRAINER.
3. IN A LARGE BOWL, STIR CREAM CHEESE, SALSA VERDE, CHILI POWDER, CUMIN, AND 1/2 CUP SHREDDED CHEESE. STIR UNTIL UNIFORM.
4. ADD CHICKEN, BLACK BEANS, AND CAULIFLOWER. MIX WELL.
5. TRANSFER MIXTURE TO THE BAKING PAN. COVER PAN WITH FOIL, AND BAKE FOR 20 MINUTES.
6. REMOVE FOIL, AND TOP WITH REMAINING 1/2 CUP SHREDDED CHEESE. BAKE UNTIL CHEESE HAS MELTED AND FILLING IS HOT AND BUBBLY, ABOUT 10 MINUTES

