



## Fish Taco Bowl with Cilantro Riced Cauliflower

### Ingredients:

- 1 to 1.25 pounds cod
- ½ teaspoon cumin
- 2 teaspoons chili powder
- ½ teaspoon onion powder
- 1 teaspoon garlic powder
- Sea salt and black pepper, to taste
- Avocado or safflower oil
- ½ cup mayonnaise or sour cream
- 2 to 3 tablespoons of sriracha
- 1 package Nature's Earthly Choice™ Riced Cauliflower
- ⅓ cup fresh cilantro, finely chopped
- 1 tablespoon lime juice
- Leafy greens
- Avocado, sliced
- Red onion or cabbage, chopped
- Cherry tomatoes, halved
- Fresh cilantro, chopped
- Lime juice

### Directions:

1. In a shallow dish, combine all the spices. Cut the cod into bite-sized pieces, about 1-inch wide. Transfer to the dish and coat in spices.
2. In a large skillet over medium-high heat, warm 1 tablespoon of oil. Fry the fish until flaky and opaque, about 3 minutes on each side. Repeat with the remaining cod, adding more oil as necessary.
3. In a small bowl, combine the sauce ingredients. Taste and adjust as necessary. Squeeze the pouch of riced cauliflower to separate the grains. Microwave on high for 90 seconds. Toss with cilantro and lime juice. Transfer to serving bowls and top with cod, sauce, and vegetables.