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## **Marinated Chicken With Cauliflower Rice**

Prep time: 1 hour Cook time: 15 min.

Serving size: 1 plate

Recipe yields 1 serving

### **Ingredients**

4 oz. boneless chicken thighs

1/2 tsp salt

1 tsp curry powder

1/2 tsp coriander

1 tsp finely chopped fresh ginger

2 tsp olive oil

4 oz. coconut milk

1 garlic clove, finely chopped

1/2 a fresh serrano pepper, seeds removed and finely chopped

2 tbsp peanut butter

1 tbsp chopped cilantro

2 tsp soy sauce

4 oz. cauliflower, pulsed in a food processor into rice-sized chunks

2 cups spinach

1 tbsp chopped peanuts

### **Directions**

1. Combine chicken thighs with seasonings and olive oil and let marinate for at least an hour.
2. Cook marinated chicken thighs either on the grill or in the oven. Once cooked, set aside to cool slightly before serving.
3. In a small saucepan, whisk together coconut milk, garlic, chili, soy sauce, and peanut butter.
4. Bring to a simmer and allow to reduce slightly. Add cilantro just before serving.
5. Heat the cauliflower rice through in a large skillet with a little olive oil. Cook for 3-5 minutes until the cauliflower is tender, then remove from heat. Add the spinach, letting it wilt.

6. Slice chicken and serve with cauliflower mixture and sauce. Top with chopped peanuts.