**Greek Cauliflower Rice Bowl**

This low carb Greek Cauliflower Rice Bowl is so full of flavor you won't even care that it's healthy for you! This crunchy, tasty bowl is cold like a salad but makes for a hearty meal.

Prep Time 15 minutes

Total Time 15 minutes

Servings 4

Calories 439 kcal

**Ingredients**

* 4 cups cauliflower rice
* 1 cups cucumber slices
* 1 cup chicken breast, cooked and chopped (or wild caught salmon)
* 1/4 cup red onion, chopped
* 1/2 cup grape tomatoes, chopped
* 8 Kalamata or green olives, chopped
* 4 oz feta cheese

**Dressing**

* 1/2 cup olive oil
* 2 tablespoons red wine vinegar
* 2 tablespoons lemon juice
* 1 clove garlic, crushed
* 1/2 teaspoon oregano
* zest of 1/2 lemon
* 1/4 teaspoon salt
* 1/8 teaspoon pepper

**Instructions**

1. To make the cauliflower rice, add florets to a food processor and pulse until it makes little rice like pieces. Take out and place in a large bowl.
2. Add the rest of the salad ingredients to the cauliflower rice. Arrange in a pattern if you wish or mix all together.

**For the dressing**

1. Whisk all of the dressing ingredients in a small bowl. Pour over salad and mix well.

**ENJOY!**