

Difficulty: Easy

Serves: 4

BUFFALO CHICKEN BUDDHA BOWL

INGREDIENTS:

- 2 chicken breasts, shredded
- ½ cup Frank's buffalo sauce
- ¼ cup red onion, diced
- 1 tablespoon green onion, chopped
- 1 teaspoon salt
- ½ teaspoon ground black pepper
- 2 cups romaine lettuce, chopped
- 2 cups cauliflower rice
- 1 cup cherry tomato, halved
- 1 stalk celery, sliced
- 1 avocado, sliced
- 2 fresh cilantro leaves
- 2 lemon wedges
- 4 tablespoons ranch dressing

DIRECTIONS:

1. Add your shredded chicken, red and green onions and Frank's Buffalo sauce in a bowl. Sprinkle some salt and ground pepper and mix well.
2. Sprinkle salt and pepper and mix well with a spoon.
3. Keep aside the mixture.
4. In another bowl, add some romaine lettuce.
5. Top this with cauliflower rice, cherry tomatoes, celery and avocado. Next, add your shredded chicken mix to this bowl.
6. Top that with some cilantro leaves and a lemon wedge, for taste.
7. Drizzle some ranch dressing or sauce of your choice onto this dish.