

# Cheesy Mexican Chicken Skillet {Low Carb/Keto}

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Servings: Serves: 6

## Ingredients

- 1 tablespoon butter
- ½ cup diced onion
- ½ cup diced green pepper
- 3 garlic cloves, minced
- 2 cups cooked chicken, shredded (I prepared mine in the slow cooker)
- 1 can Rotel tomatoes
- 1 12 oz bag steamed riced cauliflower
- 2 tablespoons homemade taco seasoning (or taco seasoning packet)
- ¾ cup chicken broth
- 1½ cups cheddar cheese
- ½ cup Monterrey jack cheese



## Steps

1. In a cast iron skillet, melt butter then saute onion, pepper, and garlic until softened.
2. Steam riced cauliflower in microwave according to package directions.
3. Add homemade taco seasoning, Rotel, chicken broth, and cauliflower to skillet.
4. Stir to combine then cook on medium/low approx 10 minutes until extra liquid is absorbed.
5. Add cooked chicken and stir well. If mixture gets too thick, add a little more chicken broth.
6. Simmer on low covered for 5 minutes.
7. Sprinkle cheese on top, cover and simmer until cheese is melted.
8. Optional: Serve with sour cream, cilantro, jalapenos, etc.