Shrimp Fried Cauliflower Rice

3 Tablespoons olive oil

10 oz. medium shrimp, peeled and deveined

5 eggs, lightly beaten

1 cup sliced green onions, sliced thin

16 ounces frozen riced cauliflower

1/2 teaspoon pepper

1/4 teaspoon salt

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Heat 1 1/2 t. oil in skillet. Add shrimp and cook until cooked through.

Remove shrimp from pan and add 1 1/2 t. oil to skillet.

Add eggs and cook until set. Transfer eggs to a bowl.

Heat 2 T. oil in skillet. Add 3/4 c. green onions and cauliflower.

Cook 5 minutes without stirring, until browned.

Divide mixture between 4 bowls.

Top with salt, pepper and eggs.

Add shrimp and remaining green onions to each bowl.