

Chicken Burrito Bowl

Ingredients

For the chicken

- 1/4 cup avocado oil
- 3 tbsp lime juice
- 3 chipotle chilis in adobo sauce (finely chopped, + 1.5 tbsp adobo sauce)
- 1.5 tsp garlic powder
- 3/4 tsp salt
- 1.5 lbs chicken breast (cut into strips)

For the rice

- 1 cup long-grain white rice (rinsed)
- 1.5 cups water
- 1/4 tsp salt
- Zest of 1 lime + 2 tbsp fresh lime juice
- 1/4 cup cilantro (chopped)

To assemble

- 1 head romain lettuce (chopped)
- 1 cup diced tomatoes
- 1 avocado (chopped)
- 1 cup frozen corn (thawed)
- 1 15oz can black beans (drained & rinsed)
- 1/2 small red onion (chopped)

Directions

1. To make the chicken, stir together oil, lime juice, chopped chilies, adobo sauce, garlic powder, and salt in a large bowl. Add chicken and toss to coat. Cover and let sit in the refrigerator for at least 2 hours or up to overnight.
2. Heat a large pan over medium-high heat. Remove chicken from marinade, and add to pan. Cook, stirring, until cooked through, about 5 minutes. Set aside.
3. To make the rice, add salt and rice to a pot of boiling water. Return to a boil, then reduce heat, cover, and simmer until water is absorbed and rice is tender, 15-18 minutes. Uncover and fluff with a fork, then toss in lime zest, lime juice, cilantro, and additional salt to taste.
4. To assemble, arrange rice and lettuce in the bottom of a serving bowl and top with the chicken, diced tomatoes, diced avocados, corn, black beans and red onions.

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