

## Chipotle Chicken Burrito Bowl



**SIZE**

**For 4**

**PREPARATION**

**20 min**

**DIFFICULTY**

Level 1



## Ingredients

**4 cups** cooked white or brown rice (or sub quinoa)

**1 jar** not just pasta sauce

**1** chipotle chile in adobo sauce, minced (or more depending on desired heat level)

**1** cup Cooked, shredded chicken - rotisserie from the grocery store works great!

**2** avocados halved and diced for topping

**1/2** cup chopped cilantro

**1/2** cup sour cream or Greek yogurt

**1** cup Quick Pickled Onions (recipe below)

In a medium mixing bowl, whisk together:

**1** red onion

**1** cup water

**1/2** cup red wine vinegar

**1** tablespoon sugar

**1 1/2** teaspoons salt

## Process

**1**

**1. In a large mixing bowl, stir together the cooked rice, not just pasta sauce, and chopped chipotle.**

**2**

**2. Divide the sauced rice among 4 individual serving bowls. Top each with about 1/2 cup shredded chicken, 1/2 an avocado, 1/4 pickled onions, and cilantro, to taste. Top with sour cream or yogurt if you like.**