

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.