

MARLEY SPOON



Fast! Chicken Burrito Bowl

with Roasted Corn & Guacamole

 20-30min  2 Servings

We mix chicken strips with taco seasoning and broil them until brown and crispy alongside corn and sliced onions. Fresh tomatoes and lettuce add cool, crisp bites over steamy jasmine rice, while shredded cheese and ready-made guacamole finish off this satisfying meal.

What we send

- 5 oz jasmine rice
- 1 yellow onion
- 10 oz pkg chicken breast strips
- 5 oz corn
- 2 (¼ oz) taco seasoning
- 1 plum tomato
- 1 Gotham Greens lettuce with roots
- ¼ oz fresh cilantro
- 2 oz shredded cheddar-jack blend ⁷
- 2 oz guacamole

What you need

- kosher salt & ground pepper
- neutral oil

Tools

- small saucepan
- rimmed baking sheet

Allergens

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 770kcal, Fat 22g, Carbs 94g, Protein 50g



1. Cook rice

In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**. Bring to a boil. Cover and cook over low until rice is tender and liquid is absorbed, about 17 minutes. Keep covered until ready to serve.

Halve and thinly slice **all of the onion**.

Preheat broiler with a rack in the top position.



4. Broil chicken & corn

Spread **chicken and corn** in an even layer on baking sheet. Broil on top oven rack until chicken is browned and cooked through, 6–8 minutes (watch closely as broilers vary). Season to taste with **salt and pepper**.



2. Prep chicken

Pat **chicken** dry and place on a rimmed baking sheet. Add **corn**, **all of the taco seasoning**, **⅔ of the onions**, **1 tablespoon oil**, and **a pinch of salt and pepper**; toss to coat.



5. Arrange bowls

Fluff **rice** and divide between serving bowls. Top with **chicken, corn, tomatoes, lettuce, shredded cheese**, and **chopped onions**. Dollop with **guacamole** and garnish with **cilantro leaves**.



3. Prep veggies

Halve **tomato** and coarsely chop. Halve **lettuce** lengthwise, then finely shred 1 half crosswise, discarding core (save rest for own use). Pick **cilantro leaves** from stems; discard stems. Finely chop **remaining onions**.



6. Serve

Enjoy!