



Chicken Burrito Bowl

with Rice, Beans & Charred Corn



20-30min



2 Servings

An Eden of texture and flavor, this loaded burrito bowl will keep you satiated for hours. Pickled onions add a sweet, tangy bite that complements the Tex-Mex kidney beans, while charred corn adds delicious crunch. And no burrito bowl is complete without all the fixings! Pile it high with chicken strips, creamy guacamole, shredded lettuce, tomatoes and cilantro. A final squeeze of lime juice means you're ready to dig in.

What we send

- 5 oz jasmine rice
- 1 plum tomato
- 1 romaine heart
- ¼ oz fresh cilantro
- 1 yellow onion
- 1 lime
- 10 oz pkg chicken breast strips
- 5 oz corn
- 15 oz can kidney beans
- ¼ oz Tex-Mex spice blend
- 2 (2 oz) guacamole

What you need

- kosher salt & ground pepper
- olive oil
- distilled white vinegar (or vinegar of your choice)
- sugar

Tools

- small saucepan
- microwave
- medium nonstick skillet

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1000kcal, Fat 23g, Carbs 143g, Protein 57g



1. Cook rice

In a small saucepan, combine **rice, 1¼ cups water**, and **½ teaspoon salt**, bring to a boil over high heat. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Cover to keep warm off heat until ready to serve.



2. Prep ingredients

Meanwhile, halve **tomato** and coarsely chop. Halve **lettuce** lengthwise, then thinly slice 1 half crosswise (save rest for own use).

Pick **cilantro leaves** from stems; thinly slice stems. Halve and thinly slice all of the **onion**. Cut **lime** into wedges.

In a small bowl, combine tomatoes and cilantro stems. Drizzle with **oil** and season to taste with **salt** and **pepper**.



3. Pickle onions

In a medium microwave-safe bowl, combine **half of the onions, ¼ cup water, 2 tablespoons each of vinegar and sugar**, and **1 teaspoon salt**. Microwave until crisp-tender, 30-90 seconds. Set aside to pickle.

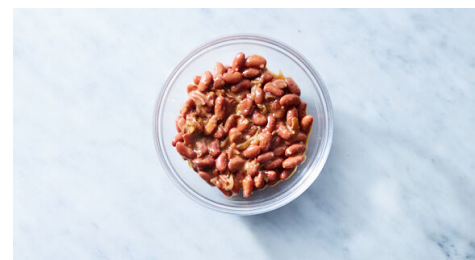
Pat **chicken** dry; season all over with **salt** and **pepper**.



4. Cook corn & chicken

Heat a medium nonstick skillet over high. Add **corn** and cook, stirring occasionally, until warmed through and charred in spots, 3-4 minutes. Season to taste with **salt** and **pepper**. Transfer to a plate.

Heat **2 tablespoons oil** in same skillet over medium-high. Add **chicken** and **remaining onions** and cook, stirring occasionally, until chicken is cooked through, 3-4 minutes.



5. Cook beans

Add **beans and their liquid** and **Tex-Mex spice blend** to skillet with **chicken and onions**. Cook, stirring, until liquid is reduced by half, 6-7 minutes.

Off heat, stir in **½ teaspoon vinegar** and **¼ teaspoon sugar**. Mash half of the beans with back of a spoon. Season to taste with **salt** and **pepper**. Transfer to a bowl; cover to keep warm.



6. Assemble & serve

Fluff **rice** with a fork. Top with **beans, chicken, lettuce, corn, tomatoes**, and **pickled onions**. Dollop with **guacamole** and garnish with **cilantro leaves**.

Serve **burrito bowl** with **lime wedges**. Enjoy!