

CopyCat Chipotle Mexican Grill Chicken Burrito Bowl

Ingredients

2 heads romaine hearts, shredded
1 can black beans, rinsed and drained
1 cup of dry rice, cooked according to package instructions
1 recipe for [guacamole](#)
2 cups salsa (I like my homemade pico de gallo or pineapple salsa but feel free to use store-bought if short on time)
1 lime, cut into quarters

For the chipotle chicken:

1.5 lbs organic chicken breasts (roughly two medium chicken breasts)
2 tbsp chipotle powder
1 tsp salt

Directions

Cook rice according to package instructions.

When finished mix with black beans.

Pat dry chicken breasts and then coat with chipotle powder and salt covering all sides.

Grill on stove-top using a grill skillet (see these instructions) or on your outdoor grill.

Once chicken has cooled slightly cut into strips

Assemble all bowls with a layer of shredded romaine.

Top with rice/beans mix followed by salsa, guacamole and sliced chicken.

Squeeze lime over top.

Serve immediately or store in individual containers for each ingredient for up to 3 days.