

CopyCat Chipotle Mexican Grill Chicken Fajita Burrito Bowl

Ingredients

4 cups rice (brown* or white, cooked according to package directions)
4 grilled chicken breasts or thighs, cut into bite size pieces
1 can organic black beans, drained and rinsed well
2 Tablespoons olive oil
1 large green pepper, seeds and stem removed, sliced thin
2 large onions, peeled and sliced thin
1 cup of your favorite homemade (or jarred) salsa
1 cup of your favorite homemade pico de gallo
1 can corn, drained OR corn salsa
1 cup of your favorite homemade guacamole or smashed avocados
1 cup of your favorite white sharp cheddar cheese, shredded OR pepper jack cheese
1 cup sour cream OR plain Greek yogurt
1 cup shredded lettuce
green or red Tabasco sauce, to taste
chopped, fresh cilantro, to taste

Directions

Grill or bake chicken until done.

Cook rice according to package directions and fluff with fork. Place desired amount in bowls.

Fry the green pepper and onion in the olive oil until golden brown and tender. Add that to the bowls along with the chicken.

Top with salsa, pico, corn, guacamole, cheese, sour cream,

lettuce, Tabasco and cilantro.

Add salt and pepper if necessary.

Serve with your favorite corn tortilla chips!