



bbq chicken burrito bowl

When it comes to weeknight dinners, the only thing we love more than a recipe you can get to the table quickly or one that will satisfy even your pickiest eater, is one that accomplishes both goals in one dish.

SERVES: 4



julie albert & lisa gnat

ingredients

BBQ Chicken

- 2 tbsp fresh lime juice
- 2 tbsp olive oil
- 1 large garlic clove, minced
- 1 tsp ground cumin
- 1 tsp dried oregano
- ½ tsp chili powder
- ¼ tsp kosher salt
- ¼ tsp freshly ground black pepper
- 4 boneless skinless chicken breast halves

Chipotle Mayonnaise Dressing

- ¾ cup mayonnaise
- 2 tbsp olive oil
- 2 tbsp fresh lime juice
- 1 chipotle pepper in adobo sauce (canned)
- 1 tsp adobo sauce
- ¼ cup chopped fresh flat-leaf Italian parsley
- ¼ tsp ground cumin
- ¼ tsp kosher salt

Rice

- 2 tbsp olive oil
- ½ cup chopped red onion
- 1 large garlic clove, minced
- 1 tsp ground cumin
- ½ tsp chili powder
- ½ tsp kosher salt
- 2 cups long grain rice, rinsed and drained
- 4 cups chicken broth
- 1 cup canned black beans, rinsed and drained
- 2 tbsp fresh lime juice
- ¼ cup chopped fresh flat-leaf Italian parsley

Burrito Bowl Toppings

- 2 cups chopped romaine lettuce
- 1½ cups halved cherry tomatoes
- 1½ cups shredded Monterey Jack cheese
- 1 cup sweet corn kernels, fresh or frozen (thawed)
- 1 large ripe avocado, chopped

Lime wedges, for garnish

directions

1. For the chicken, in a small bowl whisk lime juice, olive oil, garlic, cumin, oregano, chili powder, salt and pepper. Place chicken in a large resealable plastic bag, pour marinade over and toss to coat. Place in refrigerator to marinate for 30 minutes, or up to 24 hours. When ready to cook, preheat grill to medium-high heat and oil the grill grate. Grill chicken 8 minutes per side, or until cooked through. Remove from grill, cool slightly and cube chicken. Set aside until ready to assemble.
2. For the Chipotle Mayonnaise dressing, in a food processor or blender, combine mayonnaise, olive oil, lime juice, chipotle pepper, adobo sauce, parsley, cumin and salt, blending until smooth and creamy. Cover and refrigerate dressing until ready to assemble.
3. For the rice, in a large saucepan heat olive oil over medium-high heat. Add onion and cook, stirring for 3 minutes. Stir in garlic, cumin, chili powder and salt. Cook stirring for 30 seconds. Stir in rice and cook for 1 minute, consistently stirring. Add chicken broth and beans and bring to a boil. Cover and reduce heat to low, simmering for 15 minutes, until rice is tender. Remove from heat and let sit covered for 5 minutes. Stir in lime juice and chopped parsley.
4. To assemble, divide rice between 4 bowls. Top with chopped chicken, lettuce, tomatoes, cheese, corn and avocado. Drizzle dressing over and garnish with lime wedges if desired.

"I've never been to a hotel with a rotating restaurant on top, but one time I took my girlfriend to a merry-go-round, and I gave her a burrito."

— MITCH HEDBURG



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