

CHIPOTLE CHICKEN BURRITO BOWL

INGREDIENTS

- 2 lbs chicken thighs or breasts
- 2 cloves garlic minced
- 3 tbsp. lime juice
- 1 1/2 tbsp. avocado oil
- 1 tsp. chili powder
- 1 tsp. cumin
- 1 tsp. paprika
- Salt
- 1/2 tsp. oregano
- 1/4 tsp. black pepper
- 2 10-oz bags of frozen cauliflower rice
- 1 tbsp. cilantro - finely chopped
- Pepper to taste
- 2 red bell pepper
- 1 green bell pepper
- 1 Green onion - diced
- 2 Roma tomatoes - diced
- 1 tbsp. jalapeno diced or half of a jalapeno diced

PREPARATION

1. Start by heating up cauliflower rice. Once done, drain all of the liquid.
2. Take a sauté pan and add 1 tsp. of avocado oil and add your rice. Cook for 3-4 minutes to get fluffy cauliflower rice. Turn off heat and add your lime, cilantro and a pinch of salt.
3. Now, add about 1-2 tbsp. of avocado oil into your pan and cook the chicken for 3 min. on each side on medium high heat.
4. To make your fajitas, add another 1-2 tbsp. of avocado oil and cook your bell peppers and green onions for about 3-4 minutes.
5. Assemble burrito bowl as you wish. You can add additional toppings like shredded lettuce, cabbage, diced green onions and jalapeno.
6. Serve and enjoy!

