Southwest Chicken Bowl

Rice, beans, corn, fresh toppings and seasoned chicken.



SERVES
4

PREP
20 min

COOK / ASSEMBLY
20 min

Ingredients

1 1/2 lb boneless skinless chicken breasts, pounded evenly

1 tbsp olive oil

1 tsp chili powder

1 tsp ground cumin

1/2 tsp smoked paprika

1/2 tsp kosher salt

1/4 tsp black pepper

3 cups cooked rice

1 can (15 oz) black beans, drained and rinsed

1 cup corn

4 cups chopped romaine

1 avocado, sliced

1 cup pico de gallo

1 lime, cut in wedges

2 tbsp chopped cilantro

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How to Make It

1. Coat chicken with oil and seasonings. Cook in a grill pan over medium-high heat 5-7 minutes per side until 165 F. Rest 5 minutes, then slice.

2. Warm beans and corn in a small saucepan with a splash of water.

3. Divide rice and romaine among bowls. Add beans, corn, avocado and pico de gallo.

4. Top with chicken and cilantro. Serve with lime wedges.

Jane's Note

Keep the fresh toppings separate from the warm ingredients until assembling.

Serving & Storage

Refrigerate leftovers promptly in shallow, covered containers for up to 3-4 days. Reheat cooked leftovers to 165 F. Keep fresh toppings separate.