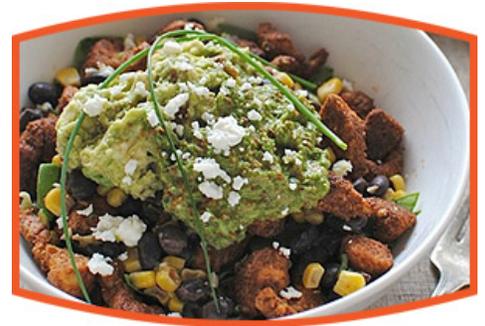




Simple | Healthy | Delicious

Chicken Burrito Bowls with Bacon Guacamole and Scallion Pesto



INGREDIENTS

2 chicken breasts, diced into small cubes
1 Tbs. ground cumin
1 Tbs. chili powder
1 tsp ground coriander
½ tsp garlic salt
1 pinch crushed red pepper
2 slices bacon
1 cup uncooked Nature's Earthly Choice Black Rice
1 avocado
3 Tbs. fresh lime juice, divided
1 bunch scallions, white ends trimmed and discarded
3 Tbs. toasted pepitas
2 cloves garlic
3 Tbs. extra-virgin olive oil, plus 1 tsp
1 jalapeno pepper, minced (and seeded for less heat)
1 (14.5 oz) can black beans, drained and rinsed
1 (10 oz) can Mexi-corn, drained
½ cup crumbled cotija cheese
Chives for garnish (optional)
2 cups baby spinach leaves
Coarse salt and freshly ground pepper



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DIRECTIONS:

1. Cook the black rice in a rice cooker, or your favorite stove-top method.
2. In a small bowl, mix together the cumin, chili powder, coriander, garlic salt, crushed red pepper, and a pinch of salt and pepper. Sprinkle the spice mix over the diced chicken until coated all over. Set aside.
3. Render the bacon in a large skillet over medium heat. When crispy, remove the bacon and place on paper towels to drain. Crumble with fingers.
4. Back in the skillet, drain all but about 2 Tbs. bacon fat. Bring the pan to a medium-high heat and add the chicken. Sear the chicken until browned all over and cooked through, 5 to 6 minutes. Remove from pan and cover to keep warm.
5. In a small sauce pan, bring the tsp oil to a medium heat. Add the jalapeno and sizzle for a minute. Add the black beans and corn; toss. Season with salt and pepper. Reduce the heat to low while you finish the rest of the meal. Stir once in a while.
6. In a food processor, combine the scallions, garlic, toasted pepitas, 2 Tbs. lime juice and a pinch of salt. With the motor running, add the remaining 3 Tbs. oil in a thin stream until you get a nice pesto consistency.
7. In a small bowl, combine the avocado, bacon crumbles, the remaining Tbs. of lime juice and small pinch of salt. Mash until you get a guacamole of the most unearthly caliber.
8. Place a small heaping of black rice in the bottom of each bowl. Top with baby spinach leaves, cooked chicken, a few spoonfuls of the black bean/corn mixture, a healthy dollop of the bacon guacamole and the scallion pesto.
9. Garnish with a little bit of the crumbled cojita cheese and chives.