

# Chicken Burrito Bowls with Bacon Guacamole and Scallion Pesto

simple  
healthy  
delicious

## Ingredients

- 2 chicken breasts, diced into small cubes
- 1 tablespoon ground cumin
- 1 tablespoons chili powder
- 1 teaspoon ground coriander
- ½ teaspoon garlic salt
- 1 pinch crushed red pepper
- 2 slices bacon
- 1 cup uncooked Nature's Earthly Choice™ Black Rice
- 1 avocado
- 3 tablespoons fresh lime juice, divided
- 1 bunch scallions, white ends trimmed and discarded
- 3 tablespoons toasted pepitas
- 2 cloves garlic
- 3 tablespoons extra-virgin olive oil, plus 1 teaspoon
- 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

## 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 tablespoons 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 teaspoon 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 tablespoons lime juice and a pinch of salt. With the motor running, add the remaining 3 tablespoons oil in a thin stream until you get a nice pesto consistency.



## Directions Continued...

- 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.*