



Grilled Chicken Burrito Bowl

Serves: 2 calories: 641 54 grams carbohydrate

Ingredients:

- 2 boneless, skinless chicken breasts
- 1 cup cooked brown rice or riced cauliflower to lower carbohydrates
- 1 Tbsp lime Juice
- 1 small avocado sliced
- 2 cups mixed greens
- ½ cup black beans
- ½ cup corn
- 1/3 cup cherry tomatoes
- 2 Tbsp light sour cream
- 1 bunch green onions
- Cilantro

For the Chicken Marinade:

- 2 Tbsp olive oil
- 1 Tbsp fresh lime juice
- ½ tsp paprika
- ½ tsp ground cumin
- ¼ tsp chili powder
- ¼ tsp garlic powder
- ¼ tsp onion powder
- ¼ tsp dried oregano
- A pinch of pepper to taste

Instructions:

1. In a Ziploc bag, mix all marinade ingredients until smooth. Add chicken, seal the bag and shake until chicken is evenly coated.
2. Grill or air fry chicken until internal temp is 165 degrees F.
3. Let chicken rest for 5 minutes before slicing.

4. In a small bowl, mix cooked rice with lime juice, chopped cilantro, and freshly ground pepper.
5. Toss to combine then set aside. To assemble the bowls, add the greens at the bottom of each one, then slice 1 chicken breast.
6. Divide the remaining ingredients among the 2 bowls. Garnish with fresh cilantro and jalapeno and enjoy!