copycat chipotle bowl



featured product:
romaine heart leaves

never a bland moment with this bite-licious salad bowl.

warm things up with cilantro lime rice, fajita-flavored veggies, and all the taco toppings your heart desires.

ingredients

for the cilantro lime rice:
1½ cups jasmine rice
1 lime, juiced
1 tablespoon chopped fresh cilantro
½ teaspoon salt

for the sautéed veggies:
2 bell peppers, sliced
1 large onion, sliced
1 tablespoon taco seasoning
1 tablespoon olive oil

for assembly:
½ cup guacamole
¼ cup pico de gallo
shredded cheese, to taste (optional or use vegan cheese)
? cup chopped **organicgirl romaine**
½ cup black beans (rinsed and drained)

directions

cook the rice:
– prepare jasmine rice according to package instructions.
– once cooked, fluff with a fork and stir in lime juice, cilantro, and salt. set aside.

sauté the veggies:
– in a skillet over medium heat, warm the olive oil.
– add sliced bell peppers and onion. sprinkle with taco seasoning.
– cook, stirring occasionally, until veggies are soft and slightly caramelized (about 8–10 minutes).

assemble the bowl:
– in a bowl or meal prep container, add a base of cilantro lime rice.
– top with black beans, sautéed peppers and onions, organicgirl romaine, guacamole, pico de gallo, and shredded cheese.

store or serve:
– serve immediately or store in airtight containers.
– for meal prep, keep guacamole and pico separate until ready to eat for maximum freshness.