



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.