



CHICKEN BURRITO BOWL

by Chef David Cocker

USING: REUVEN FULLY COOKED GRILLED CHICKEN BREAST STRIPS

Prep & Cook Time: 15 minutes

Servings: 1-2

INGREDIENTS

85g (3oz) Reuven Fully Cooked Grilled Chicken Breast Strips (Product Code 11125GM)
2 tsp (10 ml) taco seasoning
1 tbsp (15 ml) olive oil
2 tbsp (30 ml) black beans, rinsed
1 cup (250 ml) white rice
¼ cup (60 ml) Roma tomatoes, diced
2 tbsp (30 ml) red onion, sliced
¼ cup (60 ml) iceberg lettuce, shredded
2 tbsp (30 ml) corn kernels
½ pc avocado, sliced
2 tbsp (30 ml) sour cream
Cilantro - garnish
Fresh jalapeno - garnish

PREPARATION

Heat an oiled large skillet over medium heat.

Mix Reuven Fully Cooked Grilled Chicken Breast Strips and taco seasoning and add to preheated skillet, cook for 2-3 minutes.

Plate up the dish with a base of rice, beans, tomatoes, onion lettuce, corn, avocado, sour cream, and warmed chicken.

Garnish with cilantro and fresh jalapeno.



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