

Recipe Name    **Mexican Burrito Bowls**

**Ingredients:**

Protein of choice seasoned with fajita seasoning (grass fed beef, organic chicken, organic tofu)

Base of choice (brown/white rice with/without lime and cilantro, quinoa, cauliflower rice, romaine) - we usually do brown rice with lime and cilantro.

Beans - pinto or black. See my recipe for [Mexican black beans](#)

Guacamole - [see my recipe](#)

Peppers and Onions - sliced and oven roasted with salt and pepper

Toppings: Cheese, Sour Cream, Cilantro, Salsa

**Directions:**

Prepare each of the parts of the recipe and put into bowls for serving. I like to set this up “Chipotle” style and do a buffet where everyone can choose their own way to make their bowl. Everything can be made ahead and reheated, so this is a great meal to make for company. If you are looking to save time, use prepared guac, refried beans, even rice, quinoa and veggy rice can be purchased at the local food store pre-prepared. Add my Mexican salad and you have a delicious meal. Enjoy!