

Chicken Burrito Bowl



Ingredients

- Serves 1**
- 3 oz Chopped Pollo Asado (#28809) or Chopped Chipotle Chicken(#28802)
 - ½ cup Cooked Rice
 - ½ cup Corn Bean Salsa (#8 scoop)
 - Optional Shredded cheese, shredded lettuce, guacamole, refried beans, grilled peppers/ onions, tortilla chips

Directions

1. Cook rice according to package directions or standard operating procedures (SOP).
2. Place frozen bag of chicken in steamer or hot water bath.
3. Cook chicken for 20–25 minutes. Use a #16 scoop for a 3 oz portion.
4. If preparing salsa from scratch, combine equal parts corn, black beans, diced tomatoes, and diced onions. Add chopped cilantro if desired.
5. To assemble the bowl, layer ½ cup of rice, top with 3oz of heated chicken, and add ½ cup of corn bean salsa or grilled vegetables. Customize with any optional toppings.

CN Crediting

2
m/ma

1
oz eq
gr

.5
veg

* All ovens vary slightly in temperature. All product should be heated to 165°F degrees internal temperature.

* This recipe can be modified to fit your program

* Crediting does not include optional add-ons