

Copycat Chipotle Chicken Burrito Bols

Serves 4

1 batch Chipotle chicken (recipe follows)
1 batch cilantro-lime brown rice (recipe follows)
1 can black beans, drained & rinsed, heated & seasoned (I simply heated mine with a little salsa, salt & pepper)
toppings of your choice (for us: queso fresco, lowfat sour cream, taqueria salsa, lettuce & tomato)

Spoon the rice into each bowl, followed by the beans, then the chicken. Top with your garnishes, and enjoy!

Chipotle Chicken

Adapted from [Chipotle Fan](#)

2 oz. dried ancho chilies
1 tsp. ground black pepper
2 tsp. ground cumin
2 tsp. dried oregano
6 cloves garlic, coarsely chopped
1/4 red onion, coarsely chopped
3 Tbsp. canola oil
4 chicken breasts

Soak the dried chilies overnight in water. Remove stems and seeds, and chop coarsely. Add all ingredients except chicken to a food processor or blender and puree until smooth.

Rub the marinade into the chicken and marinate at least one hour, up to 24. Season the chicken with salt to taste. Grill the chicken for about 5 minutes per side or until cooked through.

Cilantro-Lime Brown Rice

2/3 cup brown rice
1 lime
2 Tbsp. chopped cilantro

Cook your rice like you would pasta, using [this method here](#). I promise for things like this (as opposed to pilafs, etc.) you will never go back to your normal method. :)

Stir in the lime juice (add the zest if you want it more lime-y), cilantro, and a pinch of salt. Fluff with a fork.

elly says opa!

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