

## **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  
3 Tbsp. canola oil  
4 chicken breasts

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 (<http://www.saveur.com/article/food/Perfect-Brown-Rice>). 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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