## Wholesome Burrito Bowl - School Edition

4 Servings



2 cups whole grains, such as:

- Brown rice
  - Quinoa
- Cauliflower rice
- · Baked tortilla strips

- 2 cups leafy greens, such as: Romaine lettuce
- Spinach

1 cup vegetables, such as:

- Tomato, diced
- Corn, drained and rinsed
- Bell pepper, diced
- Red onion, diced

1/2 cup healthy fat, such as:

- Panela cheese
- Cotija cheese
- Avocado, sliced Queso fresco, crumbled

1 cup protein, such as:

## Black beans, drained

- and rinsed Pinto beans
- Faiita steak or chicken

Cilantro-lime vinaigrette:

- Juice of 1 lime, to
- make ¼ cup of juice 1/2 cup extra virgin olive oil
- 1 cup cilantro, chopped 1/4 teaspoon salt
- ¼ teaspoon black pepper

4 servings per container		
Serving size	1 bowl	
Amount per serving Calories	590	
% 0	laily Value*	
Total Fat 37g	47%	
Saturated Fat 7g	35%	
Trans Fat 0g		
Cholesterol 100mg	33%	
Sodium 440mg	19%	
Total Carbohydrate 30g	11%	
Dietary Fiber 3g	11%	
Total Sugars 2g		
Includes 0g Added Sugars	0%	
Protein 32g		
Vitamin D 0mcg	0%	
Catalana 400ma	450	

Martrition Foot

Includes 0g Added Sugars	0%
Protein 32g	
Vitamin D 0mcg	0%
Calcium 165mg	15%
Iron 2mg	10%
Potassium 627mg	15%
"The % Daily Value tells you how much a nutri serving of food contributes to a daily det. 2.00	ent in a 0 calories a

## DIRECTIONS

- 1. Combine 1 cup of rice and 2 cups of water in a saucepan and bring to a boil. Cover the saucepan and reduce heat to low. Simmer for 35-45 minutes or until water is absorbed. Remove from heat and let stand covered for 5 minutes. Fluff with a fork and set aside.
- 2. While the rice is cooking, dice the tomato and chop the lettuce.
- 3. Drain and rinse the cans of com and beans.
- Crumble the gueso fresco.
- 5. Place incredients for cilantro-lime vinaigrette into a bowl and whisk until smooth.
- 6. Laver each ingredient into four small bowls. Each bowl should consist of ½ cup brown rice, ½ cup of lettuce, ¼ cup com, ½ tomato, 2 Tablespoons of gueso fresco, and ¼ cup black beans,
- 7. Just before serving, drizzle 2 Tablespoons of the dressing on each bowl.

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