

# Burrito Bowl with Chipotle Black Beans

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## Recipe Ingredients:

- 1 cup basmati rice
- 1 tbsp olive oil
- 2 garlic cloves (chopped)
- 1 5oz can black beans (drained & rinsed)
- 1 tbsp cider vinegar
- 1 tsp honey
- 1 tbsp chipotle paste
- 1 cup kale (chopped)
- 1 avocado, sliced & half
- 1 tomato (chopped)
- 1 small red onion (chopped) optional for serving
- Chipotle hot sauce
- Lime wedge
- Cilantro



## Preparation Method:

1. Place 1 cup of basmati rice in rice cooker with 2 cups of water and cook
2. Boil Kale for 1 minute then drain and squeeze all excess water out
3. In a pan heat oil, add chopped garlic fry for two minutes add beans, vinegar, honey and chipotle season and heat for two minutes
4. Finally, assemble each bowl. Place your desired amount of basmati rice, kale, black beans, into each bowl. Top with avocado, cilantro, red onion, lime wedge and add chipotle hot sauce for some extra spice.
5. Refrigerate leftovers in an airtight container for up to 7 days.



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