

# Burrito Bowl

Grace Carr shows us This delicious fresh light meal is so easy to prepare and tastes incredible. This burrito bowl is super filling and extremely inexpensive. (It can easily be altered to your preferences)

- Lettuce
- Sweetcorn
- Peppers
- Cherry tomato
- Spring onion
- Kidney beans
- Guacamole (Avocado, red onion, chilli, lime)
- Salsa (diced tomatoes, red onion, oil, lime, crushed garlic)
- Tortilla chips (Any)
- Coriander
- Shredded Meat (chicken, beef)



1. To start your burrito, bowl off you need to prep all your veg. you can have as much or as little as you like.
2. Once your veg is prepped our next step is the meat you can have whatever shredded meat you like. In the picture above I have used shredded chicken but you can use anything you enjoy!
3. Start marinating your chicken with some salt and pepper and a hint of paprika, then coat it in Barbeque sauce and a hint of honey. Once that is done start cooking it in a frying pan then once cooked shred the chicken whilst it is still hot.
4. Once that is done you can move on to your guacamole so you mash up your avocado and then add your chopped onion and lime juice, give it a quick mix then add your chilli flakes to give it that extra kick.
5. Then move along to your salsa it is so quick and easy just dice your tomatoes, garlic and onion then mix in a bowl with your oil and more lime juice.
6. Once everything is prepped we can now assemble the bowl and add everything together. Once assembled add a dash of coriander on the top.
7. As easy as that you have your very own burrito bowl.