



## copycat chipotle bowl

featured product:  
**romaine heart leaves**

never a bland moment with this bite-licious salad bowl.

warm things up with cilantro lime rice, fajita-flavored veggies, and all the taco toppings your heart desires.



### ingredients

#### for the cilantro lime rice:

1½ cups jasmine rice  
1 lime, juiced  
1 tablespoon chopped fresh cilantro  
½ teaspoon salt

#### for the sautéed veggies:

2 bell peppers, sliced  
1 large onion, sliced  
1 tablespoon taco seasoning  
1 tablespoon olive oil

#### for assembly:

½ cup guacamole  
¼ cup pico de gallo  
shredded cheese, to taste (optional or use vegan cheese)  
? cup chopped **organicgirl romaine**  
½ cup black beans (rinsed and drained)

### directions

#### cook the rice:

- prepare jasmine rice according to package instructions.
- once cooked, fluff with a fork and stir in lime juice, cilantro, and salt. set aside.

#### sauté the veggies:

- in a skillet over medium heat, warm the olive oil.
- add sliced bell peppers and onion. sprinkle with taco seasoning.
- cook, stirring occasionally, until veggies are soft and slightly caramelized (about 8–10 minutes).

#### assemble the bowl:

- in a bowl or meal prep container, add a base of cilantro lime rice.
- top with black beans, sautéed peppers and onions, organicgirl romaine, guacamole, pico de gallo, and shredded cheese.

#### store or serve:

- serve immediately or store in airtight containers.
- for meal prep, keep guacamole and pico separate until ready to eat for maximum freshness.