

Baja-Style Chicken Bowl



Serving: 2



Cooking Time: 5 mins



INGREDIENTS

2 teaspoons olive oil
4 ounces diced cooked chicken
½ cup frozen corn
1 red bell pepper, sliced
salt and ground black pepper to taste
1 cup cooked brown rice
½ cup salsa
¼ cup shredded Monterey Jack cheese

PREPARATION

1. Heat oil in a skillet over medium heat. Cook and stir chicken, corn, and red pepper in hot oil until heated through and pepper is slightly softened, about 5 minutes. Season with salt and pepper.
2. Spoon rice into 2 bowls, divide chicken mixture between the two bowls, and top each with salsa and Monterey Jack cheese.

★ Level: Easy