

## Chipotle Chicken Bowl



Servings:

**4 servings**

Prep Time:

**15 min**

Cook Time:

**25 min**

### Ingredients

- Chicken Marinade -- ---
- 3 tbsp **Avocado Oil**
- 1 each **Chipotle Pepper**, seeds removed, finely chopped
- 1 tbsp **Adobo Sauce (from chipotle pepper can)**
- 1/2 cup **Red Enchilada Sauce**
- 2 tbsp **Cholula Smokey Chipotle Taco Seasoning (pkt)**
- 1.5 lb **Chicken Breast**, large diced
- 1 each **Shallot**, thinly sliced
- Chili Lime Tahini Sauce -- ---
- 1/4 cup **Tahini**
- 2 each **Limes**, juiced
- 1 tsp **Chili Powder**
- 1/2 tsp **Smoked Paprika** /

### Method of Preparation

#### Step 1

Preheat the oven to 425°F.

Spray a sheet pan with pan spray.

#### Step 2

In a bowl combine the chicken marinade ingredients and mix.

Add in the chicken and shallots, mix, and spread out evenly on the sheet pan.

Cook for 20-25 minutes.

#### Step 3

In a small bowl combine all the chili lime tahini sauce ingredients, mix well, and set aside.

#### Step 4

In a bowl add cooked rice, cilantro, lime, salt/pepper, and fluff with a fork to combine. Set aside.

#### Step 5

Build the bowl:

Cilantro Lime Rice, Chipotle Chicken, Corn, Red Onion, Avocado, Lime Wedges, Cotija Cheese, Chili Lime Tahini Sauce, and Cilantro

Enjoy!

### **Garlic Powder / Salt**

- Cilantro Lime Rice -- ---
- 4 cups **Steamed Brown Rice**, cooked
- 1/2 cup **Cilantro**, rough chopped
- 2 each **Limes**, juiced
- 1/2 tsp **Salt & Pepper**
- Toppings -- ---
- 1 cup **Corn**
- 1 each **Red Onion**, thinly sliced
- 2 oz **Cotija Cheese**
- 1 each **Avocado**, diced
- Garnish -- **Cilantro, Limes**

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