

Healthy Mexican Street Corn Burrito Bowls

Yield: 4 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/healthy-mexican-street-corn-recipe>

Ingredients:

- 1 cup brown rice uncooked
- 2 cans sweet corn 15 ounces EACH
- 2 red bell peppers thinly sliced; seeds removed
- 1/2 bunch fresh cilantro chopped
- 3 green onions chopped
- 1 tablespoon jalapeño diced
- 1/2 teaspoon paprika
- 15 ounces black beans drained and rinsed
- 1 avocado large
- 1/2 cup mayo Kraft Avocado Oil
- 2 limes large, separated
- 1/8 teaspoon ground cumin
- 1/4 teaspoon paprika
- 1/2 teaspoon chili powder
- 1/2 teaspoon Sriracha
- salt
- pepper

Nutrition:

1. Calories: 520 calories
2. Carbohydrate: 80 grams
3. Cholesterol: 10 milligrams
4. Fat: 19 grams
5. Fiber: 18 grams
6. Protein: 14 grams
7. SaturatedFat: 3 grams
8. Sodium: 860 milligrams

9. Sugar: 7 grams

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