

DIY Chipotle Mexican Grill Chicken Bowl

Yield: 6 min
Total Time: 205 min

Recipe from: <https://www.recipeschoose.com/recipes/mexican-grill-recipe-ideas>

Ingredients:

- 1 pound boneless skinless chicken breast or thigh, or combination of the two
- 2 tablespoons olive oil
- 1 lemon large, cut into wedges
- 1 lime small, cut into wedges
- 2 teaspoons Mrs Dash Original Blend Seasoning
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1/2 ground black pepper
- 1 teaspoon chili powder
- 1/4 cup chopped cilantro
- 1 teaspoon minced garlic
- 1/4 cup chopped onion
- 1/4 cup sweet peppers chopped
- paprika smoked or plain
- 2 cups frozen corn
- 1 jalapeno pepper medium, seeds removed then diced
- 1 lime small
- 1/2 onion small, diced
- 1 tablespoon chopped cilantro
- 1 teaspoon minced garlic
- 2 tablespoons olive oil
- 2 cups cooked brown rice
- 2 tablespoons olive oil
- 1 teaspoon Mrs Dash Original Blend Seasoning
- 1 teaspoon minced garlic
- 1 tablespoon chopped cilantro
- 1 lime small
- 1 onion large, sliced
- 2 bell peppers large, sliced
- 2 tablespoons olive oil
- 3 avocados large, cut /peeled/seed removed

- 1/2 cup chopped onion
- 1 tablespoon chopped cilantro
- 1 teaspoon minced garlic
- 1 lime small
- 1 jalapeno large, seeds removed, then diced
- 1/4 cup mild salsa

Nutrition:

1. Calories: 580 calories
2. Carbohydrate: 52 grams
3. Cholesterol: 50 milligrams
4. Fat: 37 grams
5. Fiber: 15 grams
6. Protein: 23 grams
7. SaturatedFat: 5 grams
8. Sodium: 170 milligrams
9. Sugar: 7 grams

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