

Burrito Bowl

The burrito – or – Americas favorite hand held lunch (Chipotle anyone?) is now conveniently available in a quick and easy recipe for you to enjoy at home, at work, at the beach or wherever your heart desires.

Prep:
15 minutes

Cook:
30 minutes

Ready In:
45 minutes

Servings:
1-2



Ingredients

brown rice
corn
beans or refried beans
salsa or tomatoes
onions
peppers
cilantro
avocado
hot sauce
head of romaine lettuce

Ranch Ingredients

1/2 cup hemp seeds
1/2 cup water
1 tbsp apple cider vinegar
Juice of 1/2 lemon
1/4 tsp salt
1 tsp agave nectar
1 garlic clove
1 tsp dill

Instructions

- 1 First throw all your ranch ingredients in a blender and blend on high speed until creamy.
- 2 Then assemble your burrito bowl with whichever ingredients you have/like.
- 3 Place rice on bottom, then corn, beans, veggies, salsa and avocado on top, garnish with cilantro and drizzle hot sauce and ranch on top.
- 4 Scoop into romaine leaves for a crunchy taco if you're feeling wild! This is a pretty decadent vegan burrito bowl, you're welcome to make it simpler but when your mouth is just overflowing with all the different fresh flavors, you'll be glad you took the extra time to make it.