

Chicken Burrito Bowl



Ingredients

1 lb. boneless skinless chicken breasts, cubed
¼ tsp. salt
¼ tsp. pepper
1 Tbsp. olive oil
1 15-oz. can black beans, rinsed and drained
1 14.5-oz. can diced tomatoes, drained
1 14.5-oz. can corn, drained
1 tsp. ground cumin
1 tsp. onion powder
1 tsp. garlic powder
1 tsp. chili powder
2½ cups reduced-sodium chicken broth
1 cup shredded Mexican cheese blend
1 medium tomato, chopped
3 stalks green onions, chopped
2 cups cooked rice

Instructions

Toss chicken with salt and pepper. In a large skillet, heat oil over medium-high heat. Sauté chicken until no longer pink, about 5-7 minutes. Remove from pan and set aside.

In same pan, add beans, canned tomatoes, corn, seasonings, and broth; bring to a boil. Place chicken in pan. Simmer until chicken is well-seasoned with flavors, about 5-10 minutes.

Remove from heat. Sprinkle with cheese. Let stand, covered, until cheese is melted. Top with tomato and green onions. Serve with cooked rice. Makes 6 servings.

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