

One Pot Burrito Bowls

Ingredients:

- 1 tablespoon olive oil
- 1/2 cup red bell pepper
- 1/2 cup diced sweet onion
- 1 pound lean ground beef
- 1/3 cup Old El Paso Medium Thick n' Chunky Salsa
- 1 15 oz can black beans, rinsed and drained
- 1 15 oz can corn, drained
- 1 14.5 oz can diced tomatoes (or fresh tomatoes)
- 1 4 oz can Old El Paso diced green chiles (or 1-2 jalapeno peppers)
- 1 cup jasmine rice (or any long grain)
- 1 tablespoon taco seasoning
- 1/2 teaspoon chili powder
- 2 cups chicken stock (or chicken broth)
- 1 cup shredded cheddar/jack cheese (for topping)
- salt & pepper to taste

Optional toppings:

- Sour cream
- Cilantro

Directions:

1. In a large pan heat the olive oil over medium heat. Saute the onions and red peppers. Add ground beef and cook until browned.
2. Stir in salsa, black beans, corn, tomatoes, green chiles, jasmine rice, taco seasoning and chili powder.
3. Pour in chicken stock and then bring to a light boil. Cover the pan and reduce heat to low.
4. Cook for an additional 15-20 minutes, or until the rice is all the way cooked.
5. When rice is done, salt & pepper to taste. Top with your favorite toppings. We like to serve over lettuce in a salad bowl and eat with tortilla chips.

Posted: 2015-11-21