**Budget Friendly Burrito Bowls**

**Ingredients:**

Servings: 6

1 cup uncooked brown rice

1 can black beans, drained and rinsed

1 pound chicken or tofu

1 red pepper, chopped and sautéed

1 green pepper, chopped and sautéed

1 yellow onion, chopped and sautéed

2 tomatoes, diced

1 cup shredded cheese

2 cups shredded lettuce

½ cup fresh cilantro leaves (optional)

2 Tbsp. olive oil

1 tsp. cumin

1 tsp. chili powder

**Directions:**

1. Season chicken or tofu with salt, pepper, cumin and chili powder and cook in a greased sauté pan over medium heat for about 5 minutes per side.
2. Cook rice according to package instructions. When rice is done season with lime juice and chopped cilantro leaves.
3. Chop and sauté peppers and onions in olive oil in a sauté pan over medium heat for about 10 minutes.
4. Dice tomatoes
5. Shred cheese
6. Shred lettuce
7. Destem and chop cilantro
8. Make chipotle cream sauce by mixing all ingredients in a medium bowl.
9. Make guacamole by mixing all ingredients in a medium bowl.
10. Build bowl by putting rice in bowl and then topping with beans and/or chicken or tofu, sautéed veggies, lettuce, guacamole, chipotle cream sauce, tomatoes and cheese. Garnish with whole cilantro leaves.