

Vegan Chorizo Burrito Bowl

PREPARE TIME:

25 minutes

COOK TIME:

10 minutes

SERVING:

1

Chef Kristina Young



INGREDIENTS:

- 4 oz InHarvest Grain Perfect Ruby Wild Rice Blend
- 4 oz Roasted Corn Salsa
- 4 oz Morningstar Farms Vegan Chorizo Crumbles
- 2 oz mixed Bell Peppers – Matchstick cut
- 2 oz Avocado – diced
- 3 oz black beans
- Cilantro to garnish
- Cholula Sour Cream Sauce

For Roasted Corn Salsa:

- 2 ears corn – removed from cob
- ¼ red onion – small dice
- 1 Poblano pepper – diced
- 1 jalapeno – diced
- ½ tsp McCormick ground cumin
- ¼ c. fresh Cilantro – rough chop
- 2 Tbsp lime juice

For Cholula Sour Cream

- 4 oz sour cream
- 1 Tbsp Cholula Sweet Habanero Hot Sauce



DIRECTIONS:

For Roasted Corn Salsa:

1. Toss corn, pepper, jalapeno, and onion in olive oil
2. Spread on lined baking tray and broil on low broiler for 3-4 minutes or until slightly charred
3. Allow to cool before tossing with cumin, lime juice, and cilantro. Add salt and pepper to taste

For Cholula Sour Cream

1. Add Cholula into sour cream and mix well

For Burrito Bowl:

1. Place Ruby Wild Rice Blend in bottom of bowl
2. Pile Vegan Chorizo Crumbles on top
3. Add roasted corn salsa, bell peppers, black beans, and avocado around crumbles in bowl
4. Zigzag Cholula Sour Cream across top and garnish with fresh Cilantro.



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