



Makes 4 bowls
Preparation Time: 50 minutes

INGREDIENTS:

1 cup long grain brown rice
¾ teaspoon sea salt
½ cup chopped fresh cilantro
1 teaspoon lime zest
2 15-oz. cans no-salt-added black beans, rinsed and drained (3 cups)
1½ teaspoons paprika
1 clove garlic, minced
½ teaspoon smoked paprika
½ teaspoon ground cumin
¼ teaspoons freshly ground black pepper or cayenne pepper
2 medium red and/or green bell peppers, cut into ½-inch strips
½ of a medium red onion, cut into ½-inch-thick slices
2 cups shredded romaine lettuce
1 recipe [Chile-Corn Salsa](#) or purchased low-sodium corn salsa
Purchased guacamole
Seared jalapeño halves or lime wedges (optional)

Veggie Burrito Bowl with Cilantro-Lime Rice

Our whole-food, plant-based riff on Chipotle's classic menu item combines many flavorful elements in one big gorgeous **bow!** Fragrant cilantro lime rice, seasoned black beans, and a quick [Chile-Corn Salsa \(recipe below\)](#) deliver heft while going big on flavor. Top with smoky skillet-cooked bell peppers and red onion, a dollop of guacamole, and a handful of shredded lettuce for a colorful, restaurant-quality veggie burrito bowl you can be proud of.

Shortcuts

This dish has a few different components: salsa, refried beans, fajita vegetables, and cilantro lime rice. While the salsa and refried beans are especially flavorful when made from scratch, this recipe would absolutely be delicious with store-bought refried beans (which lets you skip Step 2) and salsa. And feel free to prepare the fajita veggies and rice in advance up to a few days in advance, store them in the fridge, and reheat them when you're ready to eat.

Chile-Corn Salsa

In a large dry skillet, cook 1½ cups frozen sweet corn kernels, thawed and patted dry, over medium-high 2 to 3 minutes or until lightly charred, stirring frequently and reducing heat if corn browns too quickly. Add 1 small jalapeño chile, seeded (if desired) and finely chopped, and 1 clove garlic, minced. Cook and stir 30 seconds. Immediately transfer corn mixture to a medium bowl. Stir in 1½ cups chopped seeded tomatoes and 2 tablespoons lime juice. Season with salt to taste.

For more inspiration, check out these tasty ideas:

- [15-Minute Quinoa Slaw Bowl](#)
- [Thai Rice Salad Bowls](#)
- [Blueberry Spinach Salad Bowl with Orange Vinaigrette](#)
- [Pesto Grain Bowl with Grilled Veggies](#)

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- 1 To make Cilantro-Lime Rice, in a large saucepan combine rice, ¼ teaspoon salt, and 2 cups water. Bring to boiling over medium; reduce heat to low. Cover and simmer 40 to 45 minutes or until rice is tender and liquid is absorbed. Let stand 5 minutes; fluff with a fork. Just before serving, stir in cilantro and lime zest.
- 2 In a medium saucepan stir together the next six ingredients (through black pepper) plus the remaining ½ teaspoon of salt and ¼ cup water. Bring just to boiling; reduce heat. Cover and simmer 6 to 8 minutes to blend flavors, stirring occasionally.
- 3 For fajita vegetables, in a large skillet cook bell peppers and red onion over medium 6 to 8 minutes or until crisp-tender, stirring frequently and adding water, 1 to 2 tablespoons at a time, as needed to prevent sticking.

- 4 Layer Cilantro-Lime Rice, lettuce, chile-corn salsa (or store-bought salsa), black beans, fajita vegetables, and guacamole in shallow serving bowls. Top with additional fresh cilantro and, if you like, garnish with jalapeño halves.