

BURRITO BOWL WITH MARINATED PIECES MEXICAN STYLE

INGREDIENTS

 2 SERVINGS

 20 MIN

 INTERMEDIATE

1 pack Garden Gourmet Sensational Filet Pieces Mexican Seasoning

150 g rice

½ red and ½ yellow pepper

1 avocado

1 lime

1 head of romaine lettuce

2 tomatoes

1 small red onion

1 fresh jalapeno pepper (red and / or green)

140 g corn kernels (can)

200 g kidney beans (can)

few coriander leaves

smoked paprika powder

salt and pepper

Try this vegan burrito bowl inspired by Mexican Cuisine with Garden Gourmet Sensational Filet Pieces Mexican Seasoning. Flavorful and delicious!

PREPARATION

1. Cook rice and prepare the veggies

Cook the rice, drain and let it cool down a bit. Loosen the salad leaves and place them in cold water. Halve the avocado, remove the pit and peel, cut into thin slices and sprinkle with lime juice.

2. Cut veggies

Cut the tomatoes into wedges and drain the beans and corn. Peel and cut the onion into very thin rings.

3. Sautéed the peppers

Cut the peppers into thin strips and fry them briefly in the frying pan with a little oil, season with salt and pepper.

4. Fry the Sensational Filet Pieces

Fry the Garden Gourmet Sensational Filet Pieces in some oil according to the instructions on the package.

5. Put your burrito bowl together!

Divide the salad leaves in the bowls and spread the rice on top. Then divide the vegetables all around and spoon the baked "pieces" on top and sprinkle the vegetables with some smoked paprika and garnish with fresh coriander, jalapeno pepper and lime.

6. Add more flavors to your bowl!

TIPS: Slices of fresh jalapeno peppers can easily be preserved quickly with some vinegar, a little salt and a teaspoon of sugar. Leave them for an hour. Delicious with tortilla chips and (vegan) creme fraiche.

CULINARY TIP

How to preserve jalapeno peppers?

Slices of fresh jalapeno peppers can easily be preserved quickly with some vinegar, a little salt and a teaspoon of sugar. Leave them for an hour.

And what on the side?

Delicious with tortilla chips and (vegan) creme fraiche.

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