

Rotisserie Chicken Taco Bowl

Ingredients

- 1/2 cup Quinoa
- 2 tbsp Water
- 1 clove Garlic
- 2 tbsp Cilantro
- 1 tbsp Lime Juice
- 1 Red Bell Pepper
- 1/4 Red Onion
- 1 tbsp Taco Seasoning
- 1 1/2 cup Rotisserie Chicken
- 2/3 cup canned Black Beans
- 1 Tomato
- 8 cups Lettuce

Directions

1. Cook quinoa according to package. When quinoa is done cooking, add cilantro and lime juice.
2. While quinoa is cooking, prep veggies: mince the garlic, chop the cilantro, pepper, onion, and tomato, and rinse and drain the beans.
3. Then add the water, garlic, peppers, red onion, mushrooms, taco seasoning, chicken, and beans to a pan. Cook for 6-10 minutes.
4. Add a bit less than 1/2 a cup of quinoa to a bowl and top with 1/4 of the chicken mixture. This recipe makes 4 servings.

How else can I enjoy this meal?



Make chicken tacos by heating up 8 corn tortillas instead of the quinoa. For tacos you will need 2 cups lettuce. Complete Step 3, then add ingredients to your heated tortillas. 2 tacos per serving.



To make soup, you won't need lettuce and the quinoa is optional. After completing Step 3, add 3 cups of water or broth and simmer for 20 minutes. Makes 4 servings as is or serve over quinoa for 6 servings.