



Vegetarian Burrito Bowl

Ingredients

- 1 Medium onion (150g) onion, thinly sliced
- 200 g Red capsicum, sliced
- 400 g Can Black Beans
- 2 cups Cooked rice
- 1 Avocado, diced
- 250 g Cherry tomatoes, halved
- 100 g Tortilla Chips
- 120 g Low Fat Greek Yogurt
- 1 Bunch Coriander leaves
- 1 Lime, sliced
- 1 pkt MAGGI 3 ways - Spicy Mexican

Instruction

1. Heat 1 tsp vegetable oil in a large frying pan. Add onion and capsicum; cook for 5 minutes or until softened. Add MAGGI 3 ways - Spicy Mexican and black beans, reduce heat and cook, stirring until heated through. Keep warm.
2. In 4 bowls, evenly divide rice, avocado, tomatoes, tortilla chips and reserved vegetable mix. Top with Greek yoghurt, coriander and lime slices. Serve.

Nutrition

Carbohydrates	127.58 g
Energy	787.63 kcal
Fats	18.38 g
Protein	31.1 g

🕒 20 Minutes

⊕ 4 4 bowls for 4 servings