

# Burrito Bowl



Prep Time  
10 min

Cook Time  
7 min

Step 1 (5 min)

Step 2 (2 min)

Step 3 (2 min)

Step 4 (3 min)

## Ingredients

1. 2 cups IY cooked rice
2. 1 cup IY rajma masala
3. 1/4 cup fresh cilantro, chopped
4. 1/4 cup fresh parsley, chopped
5. 1 lime (juice)
6. 1 cup fresh salsa
7. 1 cup guacamole
8. 1 cup bell peppers, chopped
9. 1 cup corn kernels
10. Salt to taste

## Instructions

### Making Herbed Rice

- 1 In a large bowl, mix 2 cups of cooked basmati rice with 1/4 cup chopped fresh cilantro, 1/4 cup chopped fresh parsley, and the juice of 1 lime. Add salt to taste and mix well.



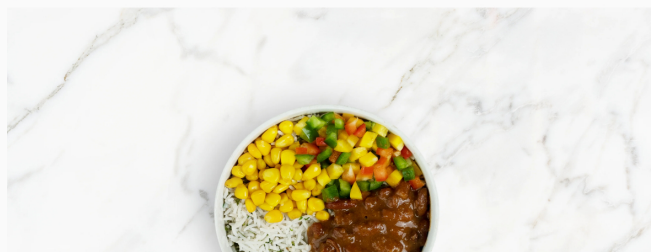
### Adding Fresh Veggies

- 2 Top each bowl with chopped bell peppers and corn kernels.



### Adding Rajma

- 3 Add a portion of rajma masala on top of the rice in each bowl.





#### Topping with Salsa and Guacamole

- 4 Add a generous scoop of fresh salsa and guacamole to each bowl.



### Make this recipe Instantly Yours

Made with our

## Rajma Masala