MOJO CHICKEN BOWL

Chicken breast marinated in a chili lime sauce, then grilled and diced. Served with simmered black beans, pico de gallo, and fresh guacamole–all plated on a bed of cilantro lime rice.

INGREDIENTS

- [ ] 3 pieces Mountaire® Black Label Fresh Boneless Single Lobe Breasts, Skinless (25688)

MOJO CHILI LIME MARINADE

- [ ] ¼ cup orange juice
- [ ] ¼ cup lime juice
- [ ] 2 tsp lime zest
- [ ] 2 tsp oregano, dried
- [ ] 1 tsp cumin, ground
- [ ] 1 tsp red chili flakes
- [ ] 1 tbsp jalapeno peppers, seeds removed, roughly chopped
- [ ] 1 tsp kosher salt
- [ ] 1 tbsp garlic granules
- [ ] 1 tsp onion powder
- [ ] ½ cup olive oil

CILANTRO LIME RICE

- [ ] 4 cups long grain rice, cooked
- [ ] 1 tbsp lime juice
- [ ] 2 tsp lime zest
- [ ] 2 tbsp cilantro, minced
- [ ] 1 tsp kosher salt

CILANTRO LIME RICE

- [ ] 1 cup black beans, fully cooked
- [ ] 1 cup pico de gallo
- [ ] ½ cup guacamole



PREPARATION

Yield: 4 servings

1. Make the mojo chili lime marinade and marinate chicken: In a blender, puree all ingredients together. Place chicken in a mixing bowl and pour marinade over chicken. Cover and chill 2–6 hours.
2. Make the cilantro rice: In a mixing bowl, combine lime juice, lime zest, cilantro, and kosher salt. Fold lime cilantro mixture into hot cooked rice until evenly mixed. Keep warm until served.
3. Grill the marinated chicken: Shake off excess marinade from chicken breast and grill on medium heat until it reaches an internal temperature of 165°F. Remove chicken from grill and let rest for 5 minutes. Then cube to prep for bowl assembly.
4. Build each Mojo Chicken Bowl in the following order:
   - 1 cup cilantro lime rice
   - ½ grilled chicken breast, cubed
   - ¼ cup black beans
   - ¼ cup pico de gallo
   - 2 tbsp guacamole

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