



# CHIPOTLE CHICKEN FAJITA RICE BOWL

## Recipe Details

Hold the tortilla, this "fajita inspired" dish is full of tasty goodness: chipotle, chicken, vegetables and rice, along with the ever-sensational McCormick Culinary Crushed Chipotle and Lawry's Mexican Seasoning (salt free)...it's like taking a meal time trip to the south of the border, without leaving your establishment!

## For the Grilled Chicken:

1. In a mixing bowl, combine chicken, 3 tablespoons Mexican seasoning and 2 tablespoons oil. Toss to coat evenly. Grill chicken to an internal temperature of 165°F.

## For the Rice:

1. Prepare rice as directed on package.

## For the Charred Onions & Peppers:

1. In a sauté pan, heat remaining oil over high heat until shimmering. Add peppers and onion, sear until charred.
2. Add remaining Lawry's Mexican Seasoning and McCormick Culinary Crushed Chipotle Chile Pepper Flakes, water, lime juice, and lime zest. Cook until peppers are just soft.

## For the Assembly, Plating & Garnish:

1. Serve chicken and pepper/onion mix over a 1/2 cup of red beans and rice. Top with cilantro.

**RECIPE TYPE: SOUPS STEWS AND BOWLS**

**CUISINE: AMERICA**

### MAIN RECIPE | INGREDIENTS | SERVES 4

1/6 PACKAGE ZATARAINS® RED BEANS & RICE MIX  
1 CUP WATER  
1 TABLESPOON LAWRY'S® MEXICAN SEASONING, SALT FREE  
2 TEASPOONS CANOLA OIL  
1 CUP TRICOLOR BELL PEPPER, JULIENNED  
1/4 CUP RED ONION, JULIENNED  
1/4 CUP WATER  
1 TABLESPOON LIME JUICE, FRESHLY SQUEEZED  
1/2 TEASPOON LIME ZEST  
2 TEASPOONS CILANTRO, FRESH, PICKED, LEAVES ONLY  
1 TEASPOON MCCORMICK CULINARY® CHIPOTLE CHILE PEPPER, CRUSHED