

## Chipotle-Inspired Vegan Burrito Bowl

Portions: 120

Ingredients:

### For the cilantro brown rice:

60 cups	Long grain brown rice, rinsed
150 cups (35.5 L)	Water
30 Tbsp (1.8 cup)	Olive oil
1 1/4 Tbsp	Salt
30 Tbsp (1.8 cup)	Lime juice
3 3/4 cups	Minced cilantro

### For the salsa:

75	Tomatoes, diced
15 cups	Red onions, diced
30	Jalapeño peppers, minced
1 Tbsp	Lime juice

### For the bowls:

90 Tbsp (5.6 cups)	Olive oil, divided
400 oz	Corn
6 Tbsp	Chili powder
6 Tbsp	Chipotle powder
420 oz	Tofu, drained and cut into cubes
457.5 oz	Black beans, rinsed
30	Avocados, sliced
4 Tbsp	Smoked paprika

Method:

1. For the cilantro brown rice: Bring water and rice and olive oil to a boil in a saucepan. Reduce heat to simmer, cover, and cook for 45 minutes. Remove from heat and let sit, covered, for 5 minutes. Stir in cilantro and lime juice.
2. For the salsa: Combine tomatoes, red onion, jalapeño pepper, lime juice, and salt in a medium bowl. Stir to combine and let sit for 5 minutes.
3. For the bowls: Heat 1/3 of the olive oil over medium-high heat. Add corn, 1/2 of the chipotle powder and 1/2 of the chili powder. Sauté for 5-8 minutes, or until begins to brown. Remove corn from pan.
4. Add the rest of the olive oil to the pan over medium-high heat and add tofu and sprinkle with remaining chili and chipotle powder. Cook for 5 minutes, flipping over half way through, or until browned and crispy.

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5. Build your bowl starting with the chipotle rice, adding beans, tofu, corn, salsa, and avocado. Top with sriracha as desired.