

Mexican Chicken and Rice Bowl Recipe

Ingredients:

1. 2 chicken breasts, boneless and skinless
2. 1 cup jasmine rice
3. 1 head of lettuce
4. 1 tablespoon olive oil
5. 1 teaspoon cumin
6. 1 teaspoon chili powder
7. 1/2 teaspoon garlic powder
8. 1/2 teaspoon onion powder
9. Salt and pepper to taste
10. 1 cup salsa
11. 1 avocado, sliced
12. 1/2 cup shredded cheese (optional)
13. 1/4 cup chopped cilantro (for garnish)

Additional Ingredients:

- 2 cups chicken broth
- 1 tomato, diced
- 1/2 onion, diced
- 1 clove garlic, minced
- 1 lime, juiced

Instructions:

1. In a skillet, heat olive oil over medium-high heat.
2. Season the chicken breasts with cumin, chili powder, garlic powder, onion powder, salt, and pepper.
3. Add the seasoned chicken breasts to the skillet and cook for about 6-7 minutes per side, or until cooked through. Remove from heat and let it rest for a few minutes before slicing.
4. In a separate pot, bring chicken broth to a boil.
5. Add jasmine rice to the boiling broth, cover, and reduce heat to low. Let it simmer for about 15-20 minutes, or until the rice is cooked and has absorbed all the liquid.
6. In a bowl, combine diced tomato, onion, minced garlic, and lime juice to make a fresh salsa.
7. Wash and chop the lettuce.
8. To assemble the bowls, divide the cooked rice among serving bowls.
9. Top with sliced chicken, lettuce, fresh salsa, sliced avocado, and shredded cheese (if using).
10. Garnish with chopped cilantro.
11. Serve the Mexican Chicken and Rice Bowls hot and enjoy your delicious meal!