



Veg Burrito bowl

Tell the story of the recipe...

Ingredients

How many servings?

2 cup cooked basmati brown rice

1/3 cup chopped capsicum

1/3 cup boiled corn

1 cup finely chopped tomatoes

1 cup roughly chopped tomatoes

1 cup boiled black beans (I used kidney beans)

1/2 cup hung curd

To taste Tomato ketchup

1 tsp lime juice

To taste Salt

as needed Cooking oil

as needed Chilli flakes

as needed Chopped coriander leaves

as needed Grated mozzarella cheese

as needed Nachos (optional)

Steps

How long to cook?

- 1 For rice:- In a wok, take 3/4 tbsp of oil. Add chopped capsicum and corn once oil is hot. Add chilli flakes and salt to taste

- 2 Saute till capsicum is cooked. Now add 1tbsp tomato ketchup and saute again. Add cooked rice and mix well. Keep it aside



- 3 For refried beans :- In a wok, add 3/4 tbsp oil. Add roughly chopped tomatoes, salt and chilli flakes as per taste. Mash well while cooking. Add 1 tbsp tomato ketchup and boiled beans. Mix well.

- 4 For salsa :- Mix finely chopped tomatoes and 1 tbsp coriander. Add salt and chilli flakes. Mix well

- 5 For sour cream :- Take hung curd in a bowl, add lime juice, 1tbsp chopped coriander leaves and salt to taste
- 6 Serve:- In a large bowl, take 2tbsp prepared rice and press it with back of spoon. Now set 1 tbsp refried beans topped with 2tsp sour cream. Add uncooked salsa on top of it.
- 7 Dress with grated mozzarella cheese and crushed nacho chips. Enjoy!!