



**CAMP  
SOUTHERN  
GROUND**

## **POLLO ASADO BURRITO BOWL**

*w/ Quinoa, Black Beans & Dairy-Free Cilantro Lime Ranch*

### **INGREDIENTS**

#### For the Pollo Asado

- 3 # chicken thighs, boneless skinless
- ½ C orange juice (freshly squeezed)
- ¼ C lime juice (freshly squeezed)
- ¼ C olive or avocado oil
- 2 TS salt
- 3 cloves garlic
- 2 TS onion powder
- 2 TS Mexican oregano
- 1 TS ground cumin
- 1 TS black pepper
- 2 TB chili powder

#### For the Burrito Bowl

- 10 C quinoa, cooked
- 3 C black beans, cooked
- 3 stalks corn, corn removed from cobb
- 4 Roma tomatoes, seeded & diced
- 4 avocados, diced
- 1 red onion, small diced
- 1 lime, juiced
- cilantro, rough chopped for garnish

#### For the Ranch

- 2 C Veganise or dairy-free yogurt
- 1 ½ C cilantro, loosely packed
- 1 jalapeño, seeds removed (optional)
- 2 limes, zested & juiced
- 1 TS garlic powder
- 1 TS onion powder
- 1 TS salt
- 1 TS pepper
- 1 TS dried dill
- ½ C dairy free milk or water (unsweetened, non-flavored milk is best)

### **INSTRUCTIONS**

- 1.** Combine all pollo asada ingredients with the chicken and marinate for at least 4 hours, or overnight. When ready to cook, the recipe is best grilled, but it is also great pan fried, sauteed, or roasted in the oven. Cook, dice and set aside for when ready to assemble your burrito bowls.
- 2.** For the dairy free ranch, combine all ingredients in a food processor, blender, or you can even use an immersion blender.
- 3.** When all the burrito bowl ingredients are cooked and prepped, you're ready to assemble! The beautiful thing is that everyone can build their bowl the way they want!