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#EATBETTER

CHICKEN FIESTA POWER BOWL

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TIPS

For a change, replace rice with diced roasted sweet potatoes.

Add any type of vegetables you like. Corn and bell peppers would be a tasty addition.



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CHICKEN FIESTA POWER BOWL

SERVES 4



INGREDIENTS

1 cup rice, cooked
1 can pinto beans, rinsed and drained
2 cups cooked chicken, chopped
2 cups raw spinach
2 tomatoes, diced
¼ cup plain yogurt
2 teaspoons taco seasoning
1 lime, cut into wedges
Avocado, sliced (optional)
Cilantro, chopped (optional)

DIRECTIONS

1. In 4 serving bowls, divide and layer rice, beans, cooked chicken, spinach, and tomatoes.
2. Mix yogurt and taco seasoning in small bowl.
3. Top serving bowls with yogurt mixture, squeeze of lime wedge, avocado, and cilantro.

| **Main Dish** |