



## **Mexican Blast Burrito Bowl**

### **4 Servings**

5 Chicken Thighs, Boneless and Skinless  
2 Tbsp Milford's Mexican Blast  
2 Plum Tomatoes, Chopped  
2 Jalapeños, Chopped  
1/2 Bunch Cilantro, Chopped  
1 Onion, Chopped  
Romaine Lettuce, Shredded  
1 14 oz Can of Black Beans, Drained and Rinsed  
1 Cup Corn, Fresh or Frozen  
1 Can of Rotel Tomatoes (we used Spicy)  
4 Oz of 1% Velveta Cheese  
Cooked Rice or other Grain if Desired  
Corn Tortillas  
Cooking Spray

### **Preparation:**

Preheat oven to 350°. Lay frozen or fresh chicken thighs on a sheet pan, spray with cooking spray and generously sprinkle with Milford's

Mexican Blast. Bake for about 30 minutes or until thermometer reads 165°. Remove and let rest. Chop the chicken into bite size pieces.

While chicken is baking combine chopped tomatoes, onion, cilantro and jalapeño to make the pico de gallo. Set aside.

Combine the corn and rinsed black beans together and heat, either on stove or in microwave. Till just hot. Set aside.

In a small sauté pan combine the Rotel tomatoes and velveta cheese. Sprinkle with 1 tsp of Milford's Mexican Blast and gently heat to melt and combine.

Now, lets assemble. Start with a generous portion of shredded lettuce (and rice if wanted). Top that with corn and beans, chicken, pico de gallo, a drizzle of the queso and the baked corn tortilla strips. You can add guacamole and sour cream if you wish.

Mmmmmm! Enjoy!