

CHICKEN BURRITO BOWL



INGREDIENTS:

- 3 lbs boneless/skinless chicken thighs
- 3 cups rice
- 1 lime
- 4 cilantro stalks
- Basil (from YMCA garden)
- Thyme (from YMCA garden)
- 1 container pico de gallo
- 1 container guacamole



DIRECTIONS:

- Air fry chicken thighs for 35 minutes (flipping halfway). On second half of cycle, season with Kinders BBQ Seasoning.
- Cook rice as designated on package.
- Chips cilantro, thyme, and basil into fine pieces. Add this mixture and squeezed juice from lime to rice.
- Add rice to separate bowls. Chop chicken thighs into small squares. Add to top of rice.
- Additionally, add pico de gallo and guacamole to top of rice.
- Enjoy!