



Chipotle Chicken Burrito Bowl Delight

The First Bite That Hooked Me

The smoky aroma of chipotle hit me as I lifted the fork. Juicy chicken, tangy pico, fluffy rice—each bite was a fiesta. I knew right then: this dish was magic. **Ever wondered how to turn simple ingredients into a flavor explosion?** That's the power of a well-marinated burrito bowl. My neighbor shared her version, and I've tweaked it ever since.

My Messy (But Tasty) Kitchen Adventure

My first try? I forgot to blend the marinade smooth. Chunky onion bits clung to the chicken—still tasty, but not pretty. Lesson learned: patience pays off. **Home cooking isn't about perfection; it's about**

joy in the process. Now I double-check the blender. Share your own kitchen oops in the comments!

Why This Bowl Works

- The ancho chile powder adds deep, smoky heat without overpowering.
- Creamy beans balance the bright crunch of pico de gallo. **Which flavor combo surprises you most?** Is it the garlicky marinade or the cilantro-kissed rice? Try it and decide!

A Dish With Roots

This bowl borrows from Mexican home cooking and Tex-Mex flair. Think busy markets with spice stalls and family kitchens. **Did you know?** Ancho chile is just dried poblano peppers. Simple, but transformative. What's your favorite dish with a story? Tell me below!



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Ingredients:

| Ingredient | Amount | Notes |
|--|---------------------------|-------|
| Red onion | 1/4 | |
| Garlic | 3-4 cloves (1 Tablespoon) | |
| Ancho chile powder | 1 Tablespoon | |
| Olive oil | 3 Tablespoons | |
| Ground cumin | 2 teaspoons | |
| Dried oregano | 1 teaspoon | |
| Salt | 1 teaspoon | |
| Water | 1/4 cup | |
| Boneless, skinless chicken breasts or thighs | 2 pounds | |
| Cilantro lime rice | 2 cups | |
| Black beans | 2 cups | |
| Pico de gallo | 1 cup | |

How to Make Chipotle Chicken Burrito Bowls

Step 1

See also Crispy Chicken Quesadilla with Peppers and Cheese
Grab your blender for the marinade. Toss in onion, garlic, spices, oil, and water. Blend until smooth like salsa. This mix packs bold flavor fast.

Step 2 Pour marinade over chicken in a bag. Seal tight, squish to coat every inch. Chill 30+ minutes—longer means more taste. (Hard-learned tip: Freeze extra marinade for next time!) **Step 3** Bake chicken at 400°F until 165°F inside. Rest under foil 10 minutes before chopping.

Keeps juices locked in for tender bites. **Step 4** Layer rice, beans, chicken, and pico in bowls. Add toppings like cheese or avocado. Dig in while warm for best texture. **What's your go-to burrito bowl topping? Share below! Cook Time:** 30-40 minutes **Total Time:** 1-1.5 hours (plus marinating) **Yield:** 4-6 servings **Category:** Dinner, Mexican

3 Twists on This Bowl

Veggie Power Swap chicken for roasted sweet potatoes and bell peppers. Adds color and sweet crunch. **Fire Eater** Double the chile powder and add jalapeños. For folks who love sweat-inducing heat. **Summer Bright** Use mango salsa instead of pico. Sweet and tangy for hot days. **Which twist would you try first? Vote in the comments!**

Serving & Sipping Ideas

Pair bowls with crispy tortilla chips or cool avocado slices. A lime wedge squeeze adds zing. Drink match: Iced hibiscus tea (non-alcoholic) or a light Mexican lager (boozy). Both cut the richness. **Which would you choose tonight—chips or a cold drink?**



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Storing and Reheating Tips

Keep leftovers fresh in the fridge for 3 days. Use airtight containers to lock in flavor. Freeze cooked chicken and rice separately for up to 3 months. Thaw overnight in the fridge before reheating. *Fun fact: Marinades with garlic and onion keep chicken juicy longer!*

See also [Ultra Juicy Homemade Turkey Burgers](#)

Reheat in the microwave with a damp paper towel over the bowl. This stops the rice from drying out. Batch-cook the marinade and freeze it for quick meals later. Why this matters: Prepped meals save time on busy nights. What's your go-to freezer meal? Share below!

Common Pitfalls and Fixes

Chicken too dry? Bake for 5 fewer minutes or use thighs instead of breasts. Marinade too spicy? Swap ancho powder for smoked paprika. Rice sticking to the pot? Rinse it before cooking and use a bit more water. Burrito bowls soggy? Layer beans and rice first, then add toppings right before eating. Why this matters: Texture makes or breaks a bowl. Ever had a kitchen fail turn into a win? Tell us about it!

Your Questions Answered

Q: Can I make this gluten-free? A: Yes! Check labels on spices and beans. They're usually safe, but some brands add flour. **Q: How far ahead can I prep?** A: Marinade chicken overnight. Chop toppings 1 day ahead. Keep rice fresh for 2 days. **Q: No ancho powder? What's a swap?** A: Use regular chili powder or chipotle flakes for a smoky kick. **Q: Can I double the recipe?** A: Absolutely! Use two pans so chicken cooks evenly. Great for potlucks. **Q: Best veggie swap for chicken?**

A: Try roasted sweet potatoes or portobello mushrooms. Both soak up marinade well.

Let's Keep the Conversation Going

I'd love to see your burrito bowl creations! Tag **Savory Discovery on Pinterest** so I can cheer you on. Cooking is better when we share the joy. Happy cooking! —Elowen Thorn.

You need to try !



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Difficulty: **Beginner**



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Prep time: **15 minutes**



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Cook time: **40 minutes**



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Marinade time: **1 hour**



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Total time: **1 hour 55 minutes**



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Servings: **4 servings**



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Calories:**450 kcal**

Best Season: **Summer**

Description

Experience the delightful contrast of textures and flavors with this

Chipotle Chicken Burrito Bowl Delight, featuring marinated chicken, cilantro lime rice, and fresh toppings.

See also [Easy Creamy Chicken Stroganoff Recipe](#)

Ingredients

- ☐ 1/4 red onion
- ☐ 3 - 4 cloves garlic (1 Tablespoon)
- ☐ 1 Tablespoon ancho chile powder
- ☐ 3 Tablespoons olive oil
- ☐ 2 teaspoons ground cumin
- ☐ 1 teaspoon dried oregano
- ☐ 1 teaspoon salt
- ☐ 1/4 cup water
- ☐ 2 pounds boneless, skinless chicken breasts or thighs
- ☐ 2 cups cilantro lime rice
- ☐ 2 cups black beans
- ☐ 1 cup pico de gallo

Instructions

1. Make marinade: In a blender, add the 1/4 red onion, 1 Tablespoon garlic, 1 Tablespoon ancho chile powder, 3 Tablespoons olive oil, 2 teaspoons ground cumin, 1 teaspoon dried oregano, 1 teaspoon salt and 1/4 cup water. Blend until well mixed and smooth.
2. Marinade chicken: In a large zip top bag, add chicken and marinade. Close the bag and allow to sit in the fridge for at least 30-60 minutes (up to overnight).
3. Bake chicken: Preheat the oven to 400°F. Prepare a 9×13 inch casserole dish by spraying with non stick cooking spray. Place chicken in a single layer in the dish. Bake 30-40 minutes, or until

the chicken reaches 165°F. Remove from pan and cover with foil. Allow to rest for about 10 minutes. Chop into pieces before serving.

4. Serve: Place 1/3 cup rice and 1/3 cup beans in the bottom of your bowl. Then top with chicken, pico de gallo and your favorite toppings.

Notes

For added flavor, top with sour cream, guacamole, shredded cheese, or hot sauce.

Keywords: Chicken, Burrito Bowl, Mexican, Lunch