MEXICAN · LUNCH · DINNER

Chipotle Chicken Burrito Bowls

65 min · Serves 5 · 715 kcal a serve · Video 5:13 · Chef Jack Ovens

Gluten-free ingredients · Nut-free

About 60 g of protein per bowl from chicken breast, black beans, cheese and yoghurt, plus around 8 g of fibre from the beans, corn and tomatoes. A balanced, filling meal that is ready to grab all week.

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Ingredients 22 · SERVES 5

- [ ] 1.9 lb **chicken breast**, trimmed and butterflied
- [ ] 3 tbsp (2 oz) **chipotle chillies** in adobo, chopped
- [ ] 1 tbsp (1½ tbsp) **olive oil**
- [ ] 1 tbsp (1½ tbsp) **fresh lime juice** for the marinade
- [ ] 4 **garlic** cloves, minced
- [ ] 1½ tsp (6 g) **ground cumin**
- [ ] 1½ tsp (6 g) **smoked paprika**
- [ ] 1 tsp (2 g) **dried oregano**
- [ ] **salt**, to taste (marinade and rice)
- [ ] **cracked black pepper**, to taste
- [ ] a **touch of spray oil** for the pan (optional)
- [ ] 1½ cups **jasmine rice**, washed, cooked in 2⅓ cups cold water
- [ ] **Lime juice**: zest and juice of ½ lime for the rice
- [ ] 5 g **fresh coriander**, chopped, for the rice
- [ ] 1 can (9 oz) **black beans**, drained and rinsed
- [ ] 1 can (9 oz) **corn kernels**, drained and rinsed
- [ ] 3½ oz **mozzarella or cheddar**, freshly grated
- [ ] 7 oz **cherry tomatoes**, halved or quartered
- [ ] ½ **red onion**, diced
- [ ] 5 tbsp (3½ oz) **high-protein Greek yoghurt**
- [ ] extra **coriander**, to serve (optional)
- [ ] **lime wedges**, to serve (optional)

Amounts in US units, converted from the cook's and rounded — the video has the originals.

Contains: Milk. Check labels on stock, sauces and spice mixes.

Method TIMES = THE MOMENT IN THE VIDEO

1. Butterfly each chicken breast into two thin fillets. Toss with the olive oil, 1 tbsp lime juice, garlic, cumin, smoked paprika, oregano, chopped chipotle in adobo, salt and pepper. Cover and chill for at least 30 minutes, or overnight. 0:26
2. Put the washed rice in a saucepan with 2⅓ cups cold water and a pinch of salt. Bring to the boil, cover, turn to low and cook 12 minutes, then leave off the heat with the lid on for 4 minutes. 1:35
3. Heat a large pan over medium-high heat, with a touch of spray oil if you like. Lay in the chicken and sear 4 minutes without moving, then flip and cook 3–4 minutes more until it reaches 165°F inside. Rest 5 minutes, then slice into ½ inch strips. 1:55
4. Fluff the rice and fold through the rinsed beans and corn, the chopped coriander, the lime zest and about half the lime's juice. 2:33
5. Divide the rice between five containers, top with the chicken and grated cheese. Pack the tomatoes, red onion and coriander separately so they stay crisp. 3:49
6. To serve, reheat the rice and chicken until piping hot, then add the fresh toppings, a spoonful of Greek yoghurt and a squeeze of lime. 4:44

> **Tip** Keeps 4 days in the fridge; the rice, chicken and cheese freeze for up to 3 months (keep fresh toppings and yoghurt out). For the cook's quick sauce, mix equal parts sriracha and mayonnaise or yoghurt.

The method is a summary in our words — the video shows every step.

One serve gives you 1 OF 5 · ESTIMATE

ENERGY	PROTEIN	CARBOHYDRATE
715 kcal 2,990 kJ	**61 g** 122% of a day	**82 g** 73 g net · 6 g sugars 30% of a day
FIBRE	**FAT**	**SODIUM**
8.3 g 30% of a day	**16 g** 5.1 g saturated 20% of a day	**710 mg** 31% of a day

Energy from net carbs 43% · protein 36% · fat 21%

High in (20%+ of a day) Selenium 105% · Vitamin B6 70% · Zinc 37% · Magnesium 32% · Vitamin B12 32% · Folate 29% · Iron 26% · Potassium 21% · Calcium 21%

Source of (10–19%) Vitamin C 19% · Vitamin K 17% · Vitamin E 16% · Vitamin A 13% · Omega-3 13%

Recipe and video: Chef Jack Ovens (@ChefJackOvens) on YouTube — youtube.com/watch?v=PtTrjiLpTSc, published 31 August 2025. All credit for the recipe goes to the cook; please watch and support their channel.

By Notbroken: the method summary, the unit conversions, the diet notes and the nutrition estimate — worked out from the ingredient list with USDA FoodData Central values; % of a day compares one serve with the US FDA daily values on food labels (2,000 kcal). Brands, portions and cooking change the real numbers.

General information about food, not medical or dietary advice. Free, no sign-up: notbroken.io/eat/chipotle-chicken-burrito-bowls-meal-prep