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Rainbow Burrito Bowl

Ingredients:

- 1 red/orange bell pepper, diced
- 1 yellow bell pepper, diced
- 1 jalapeño pepper, diced
- 8 oz container of baby Bella mushrooms, sliced thin
- 1 red onion, chopped fine
- 1/3 head of red cabbage, shredded
- 1-2 limes
- ½ cup loosely packed cilantro
- 1 cup cherry tomatoes, diced fine
- 1 avocado
- 1 container fresh salsa
- 1 cup rice, uncooked
- 2 cans of your favorite bean (I like to mix 1 pinto and 1 black bean)
- Chili powder
- Cumin
- Smoked Paprika
- Black pepper
- 2 tsp low sodium tamari
- Your choice of your favorite dark leafy greens for your burrito bowl base!

Directions:

1. Cook rice in Instant Pot/on the stove with water.
2. Sauté peppers, onions, mushrooms and cabbage in water until tender. Add a splash of your low sodium tamari + 1-2 tsp chili powder, ½ tsp cumin, 1 tsp smoked paprika and black pepper to taste and set aside to keep warm
3. Rinse and drain beans and add to a sauce pan. Add 2 Tbsp of your salsa + 1 tsp smoked paprika and ¼ tsp cumin and heat until warm (this can also be done in the microwave if short on time)
4. Now time to plate your meal... In a larger serving bowl, place 2 healthy handfuls of your favorite leafy greens. Next, add about ½ cupful of your warm rice. Top with your rainbow veggies and seasoned beans.
5. Top it off with avocado, lime juice, fresh salsa, chopped tomatoes and cilantro – *enjoy!*