

# PERUVIAN CHICKEN BOWL

This hearty, flavorful Peruvian Chicken Bowl uses our Sous Vide Chicken Breast, Tex-Mex Quinoa, and Black Bean Vegetarian Soup to create a delightful, protein-packed recipe that will keep diners coming back for more!









## Ingredients:

- 1 each Gordon Choice Sous Vide Chicken Breast #136480
- 5 oz. Brickman's Tex-Mex Quinoa #399679
- 3 oz. Gordon Choice Black Bean Vegetarian Soup #855782
- 3 oz. Cubed Sweet Potatoes
- 3 oz. Cauliflower
- 1 Avocado
- 2 oz. Cilantro Lime Dressing
- Coconut Spray
- 2 oz. Chia Seeds
- 2 oz. Curry

## Instructions:

1. Preheat oven to 450 degrees. Line a baking sheet with aluminum foil and coat with coconut cooking spray.
2. Place chicken, sweet potatoes and cauliflower on prepared baking sheet; lightly coat with coconut cooking spray & curry. Roast for 30 minutes or until cauliflower and sweet potatoes start to brown.
3. Next, mix quinoa, black bean vegetarian soup and cilantro together.
4. To serve, divide chicken, sweet potatoes, cauliflower, quinoa mixture and avocado among 4 bowls. Drizzle with Creamy Cilantro Lime Dressing and garnish with chia seeds.

| Product   | Description  | Code # | Pack Size             |
|---|--|--------|-----------------------|
|  <b>Gordon Choice®</b><br>Fully Cooked 6oz.<br>Chicken Breast   | Tender, juicy chicken breast seasoned and grilled to perfection.   | 136480 | 4 packs of 10 x 6oz.* |
|  <b>Brickman's®</b><br>Tex-Mex Style Quinoa<br>& Bean Salad Kit | Fully cooked tender quinoa, corn, red peppers, and pinto beans in a southwest style dressing.     | 399679 | 2/5.05 lb.            |
|  <b>Gordon Choice®</b><br>Vegetarian Black<br>Bean Soup         | A south-of-the-border combination of black beans, onions, celery, tomatoes, and fresh sautéed peppers combined in a thick vegetable stock with special seasonings and a splash of sherry wine.    | 136480 | 2/8 lb. Pouches       |

\*Chicken breasts are approximately 6 oz before cooking.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian



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