

CHICKEN VERDE BUDDHA BOWL WITH TRI-COLORED QUINOA & ROASTED VEGGIES



This nourishing Chicken Verde Buddha Bowl is a vibrant and flavorful meal that combines a bed of tri-colored quinoa with a medley of savory roasted vegetables.



Ingredients:

- 2 cups cooked Tri-Colored Quinoa
- 4 cups Brickman's Chicken Verde Soup #580148
- 3 cups assorted vegetables, cut for roasting (bell peppers, zucchini, sweet potato cubes, & red onion)
- 2 tbsp. olive oil
- 1 tsp. cumin
- ½ tsp. smoked paprika
- Salt & black pepper to taste
- 1 ripe avocado, sliced
- ¼ cup black beans
- Crumbled queso fresco
- Pumpkin seeds (pepitas), toasted
- Fresh cilantro, chopped (for garnish)
- Lime wedges (for serving)

Instructions:

1. Roast vegetables: Preheat oven to 400°F. Toss chopped vegetables with olive oil, cumin, paprika, salt, and pepper. Spread on a sheet pan and roast for 20–25 minutes, until tender and slightly caramelized.
2. Heat soup: Warm the Chicken Verde soup in a saucepan until hot.
3. Assemble bowls:
 - Base: Add a scoop of cooked quinoa.
 - Veggies: Arrange roasted vegetables & black beans around the bowl.
 - Protein/Sauce: Ladle warm Chicken Verde soup over the top.
 - Toppings: Add avocado slices, pumpkin seeds, cilantro, fresco cheese and a squeeze of lime

Product	Description	Code #	Pack Size
 Brickman's® Mexican Style Chicken Verde Soup	Tender shredded chicken, tomatillos, and green chiles combined in a creamy, zesty broth. Finished with cilantro and lime for bold, Latin-inspired flavor.	580148	2/8 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian

