

# A Sutherland Belle

## **Copycat Chipotle Chicken Burrito Bowl with Cilantro Lime Rice & Spicy Marinated Red Onions**

### **INGREDIENTS**

#### *For the Chicken*

- 2-pounds chicken thighs, boneless
- 1 12 oz can chipotle peppers in Adobe sauce, using paste only or 2-3 chopped peppers, optional (I sometimes use the whole can)
- 1 ½ tablespoons [Spice World Minced Garlic](#)
- ¾ teaspoon chili powder
- 1 teaspoon coriander
- 1 teaspoon oregano
- 1 teaspoon cumin
- 1 ½-2 teaspoon salt, add more to taste
- 1 teaspoon black pepper
- 1 lime, juiced
- 1-2 tablespoons oil, olive, or vegetable (more if you would like to add to the marinade)

#### *For the Onions*

- 1 large red onion, peeled and thinly sliced
- 1 ½ cups apple cider vinegar
- ½ cup water
- 2 teaspoons fine sea salt
- 2-3 tablespoons sugar
- 1-2 heaping tablespoons [Spice World Chili Onion Crunch](#)

#### *For the Rice*

- 1 cup long-grain brown rice, rinsed well and drained
- 1½ cups water
- 3 teaspoons extra-virgin olive oil
- 2 cloves [Spice World Organic Peeled Garlic](#), finely minced
- 4 scallions, finely chopped
- Zest and juice from a large lime
- ½ teaspoon each of sea salt and fresh cracked black pepper
- ½ cup finely chopped fresh cilantro

### **INSTRUCTIONS**

#### *For the Chicken*

1. Add the chicken thighs, olive oil, chipotle Adobe, peppers (if using), and spices to a large bowl. Mix all together to coat the chicken evenly in the marinade. Refrigerate for at least one hour up to overnight for the most flavor. If you don't have time, don't worry. It will still be delicious!
2. Heat a cast-iron skillet over medium-high heat. If necessary, add oil to the pan. Add the chicken, making sure not to crowd. Cook in batches if needed. Cook for 5-6 minutes or until golden brown. Flip over. Allow the other side to brown, for about 6 minutes. Add a splash of chicken broth to the pan to scrape to cut all the flavorful bits stuck to the bottom. Turn the heat to low and cook for an additional 2 minutes. *Alternatively, bake chicken in a 425F oven for 20 minutes.*
3. Remove chicken from skillet and allow to rest for 5 minutes. Cut into bite-size pieces. Add juices from your pan to the chicken for extra flavor.
4. Serve over cilantro rice and pile on your favorite Chipotle toppings such as black or pinto beans, Pico de Gallo, sour cream, cheese, guacamole, shredded lettuce, and my spicy marinated red onions. Serve immediately and enjoy!

#### *For the Onions*

1. In a small saucepan, stir together the vinegar, water, salt, and sugar. Cook over medium-high heat until the mixture reaches a simmer. Whisk in chili onion crunch.
2. Place the thinly sliced onions in a jar with a lid. Pour the hot vinegar mixture over the onions, screw on the lid, and shake the onions briefly until they are evenly coated with the vinegar mixture.
3. Let the onions marinate for 30 minutes. (You may need to press the onions down with a spoon so that they are all submerged under the vinegar mixture.)
4. Serve immediately, or refrigerate the onions in a sealed container for up to 2 weeks.

#### *For the Rice*

1. Combine the rice, water, and 1 teaspoon of olive oil in a medium saucepan with a lid. Bring to a boil, cover, and reduce to a simmer. Simmer for 20 minutes (or cook according to package directions).
2. Uncover and fluff with a fork. Add the garlic, scallions, and lime zest and stir to combine. Let cool for 1 minute, then add the remaining 2 teaspoons of olive oil, salt, pepper, lime juice, and cilantro. Stir to combine and season to taste.