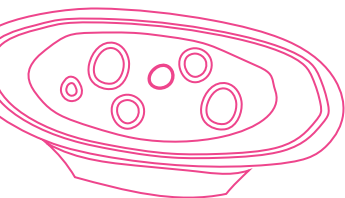


# Crispy Chicken Burrito Bowl

Time: 45 minutes | Servings: 4

## INGREDIENTS

2 tbsp olive oil  
4 chicken thighs, skin-on, bone-in  
1 cup jasmine rice  
1 large tomato, diced  
½ red onion, diced  
1 clove of garlic, minced  
Juice of 1 lime  
1 tsp fresh jalapeno, minced  
Salt and pepper, to taste



## METHOD

1. For the chicken, preheat the oven to 400°F and place the chicken thighs on a baking sheet, skin side facing up. Generously season the thighs with salt, pepper and olive oil. Place in the oven for 45 minutes.
2. Next up, the rice. In a medium pot set over high heat, add in the 1 cup of rice and 2 cups of water. Once the water has reached a boil, reduce temperature to low and place lid on the pot. Let cook undisturbed for 12 minutes. After 12 minutes, remove from heat and let rest with cover on.
3. While the rice is cooking, start on the Pico de Gallo, or fresh salsa. Add the diced tomatoes, onions, garlic, jalapeno, and lime juice to a bowl and toss together.
4. Build the bowl. Add the rice first and then top with chicken and Pico de Gallo.