

## Hearty Bean Burrito Bowl



### Ingredients:

- 3 tbsp. fresh lime juice
- 2 tbsp. olive oil
- ½ tsp. ground cumin
- ½ tsp Kosher salt
- ½ tsp pepper
- 2 cups cooked brown rice
- 1 can black beans (no salt added), rinsed, drained
- ½ head romaine lettuce
- 1 c fresh cilantro (roughly chopped)
- 1 pint grape tomatoes
- 1 avocado
- ½ small red onion
- Low-fat sour cream
- Tortilla chips
- Lime wedges
- Hot sauce

### Directions:

1. In a small bowl, whisk together the lime juice, oil, cumin, and 1/2 teaspoon each salt and pepper.
2. Divide the rice and beans among serving bowls. Top with the lettuce, cilantro, tomatoes, and avocado.
3. Sprinkle with the red onion, then drizzle with the dressing.
4. Serve with sour cream, tortilla chips, lime wedges, and hot sauce, if desired.