Homemade Chipotle-Inspired Bar

INGREDIENTS

1 can black beans
¼ cup guacamole
¼ cup shredded cheddar cheese
1 cup shredded lettuce
½ cup sour cream
1 cup corn
4-6 flour tortillas
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For the cilantro lime rice:
1 ½ cups long grain white rice
1 tbsp olive oil
2 tsp minced garlic
2 ¼ cups water, vegetable stock or chicken stock
¼ tsp fine sea salt or to taste, see notes
3 tbsp fresh squeezed lime juice
1 cup (30 grams) roughly chopped fresh cilantro leaves and tender stems

For the chicken:
1 lb chicken thighs
1 tbsp garlic powder
salt and pepper to taste
1 can chipotle adobo

For the pico de Gallo:
¼ cup cilantro, washed and chopped
2 beefsteak tomato, diced
1 lime, juiced
1 jalapeno, diced
½ red onion, diced
salt

DIRECTIONS

1. Heat a medium saucepan over medium heat. Add oil or butter. When hot, add the rinsed rice and garlic. Cook, stirring often, until the rice turns from translucent to a brighter white and the garlic is soft, 3 to 4 minutes. Add the garlic and cook, stirring it around the pan until fragrant, but not browned, about 30 seconds.

2. Pour in stock and stir. Season with salt, reduce the heat to the lowest setting and cover with a lid. Cook, covered for 15 minutes.

3. When the rice is done, scatter the lime juice and cilantro on top. Use a fork to gently fluff the rice and incorporate the lime juice and cilantro into the rice and set aside.

4. Coat the chicken thighs with garlic powder, salt, pepper and chipotle.

5. Heat oil on a grill pan over medium-high. Once ready, add the chicken thighs and grill for 4-6 minutes on each side, or until fully cooked through. Remove from heat and chop thighs into cubes. Add to a serving dish and set aside.

6. Prepare the pico de gallo by combining beefsteak tomato, jalapeno, red onion and cilantro with lime juice. Pour the pico de gallo into a serving bowl.

7. Add the remaining ingredients to serving dishes and create a spread. Now enjoy building your own tacos!