

# Easy Burrito Bowls with Lime-Cumin Cream Sauce

*Forget about ordering a burrito bowl! Try this easy weeknight recipe that will please everyone in the family. Make the rice the day before and try roasted chicken or steak slices for the pork.*

Serves 6

## Ingredients

- 1 can Pork with Juices (32 ounces) or 1 (2 pound) package of frozen pulled pork (defrosted)
- ½ teaspoon dried cumin
- ½ teaspoon dried oregano
- ½ teaspoon mild or hot chili powder
- ¼ teaspoon cinnamon
- 1 cup brown rice, uncooked
- 1 cup salsa
- 3 cups chopped Romaine lettuce
- 1 (15-ounce) can whole kernel corn, drained and rinsed
- 1 (15-ounce) can black beans or other beans, drained and rinsed
- 2 tomatoes, diced
- 1 avocado, halved, seeded, peeled and diced
- 2 Tablespoons chopped fresh cilantro leaves



## *For the Lime-Cumin Cream Sauce*

- 1 cup light sour cream
- Juice of 1 lime
- 1 clove garlic, finely chopped
- ½ teaspoon dried cumin

## Directions:

1. Make the pork: Preheat oven to 375°F. Add defrosted pulled pork to a small baking pan. Separate pork with a fork or your hands. Add spices and mix well. Cover with foil and bake for 45 minutes to an hour, stirring halfway and adding a few tablespoons of water if pork is dry. Set aside.
2. Make the Lime-Cumin cream sauce: Whisk together sour cream, lime juice, garlic and cumin; set aside
3. Make the rice: In a large saucepan, cook rice according to package instructions; let cool and stir in salsa; set aside.
4. Assemble the burrito bowls: Divide rice mixture into serving bowls; top with pork, lettuce, corn, black beans, tomatoes, avocado and cilantro.
5. Serve immediately, drizzled with lime-cumin cream sauce