



Vegan Burrito Bowl

Author: Kaylie Grace Prep Time: 20 minutes Cook Time: 10 minutes Total Time: 30 minutes

Yield: 3 bowls Category: Dinner Method: Cook Cuisine: Mexican Diet: Vegan

Description

This vegan burrito bowl is easy, healthy, and so delicious! It's packed with cilantro lime rice, spicy black beans, guacamole, and pico de gallo. Enjoy this plant-based meal for lunch or dinner!

Ingredients

SCALE

CILANTRO LIME RICE

- 1 cup uncooked long-grain rice (~3 cups cooked)
- 1/2 cup cilantro, chopped
- 2 tbsp lime juice, freshly squeezed
- 1/2 tsp salt, more as needed

SPICY BLACK BEANS & CORN

- 1 tbsp oil (olive, avocado, coconut)
- 1 small onion, diced
- 1 can black beans, drained and rinsed
- 1 can corn, drained and rinsed
- 1 tsp [chili powder](#)
- 1 tsp garlic powder
- 1 tsp ground cumin
- 1/2 tsp smoked paprika
- 1/2 tsp chipotle powder
- 1/2 tsp salt
- 1/2 tsp black pepper

EASY GUACAMOLE

- 1 large ripe avocado
- 1 tbsp lime juice, freshly squeezed
- 1/2 tsp garlic powder
- 1/2 tsp onion powder
- 1/4 tsp salt
- 1/4 tsp black pepper

FOR SERVING

- Romaine lettuce, chopped
- Pico de gallo
- Hot or mild salsa
- [Vegan cashew sour cream](#), optional
- [Vegan nacho cheese](#), optional
- Tortilla strips, optional
- Lime wedges, optional
- Cilantro, optional
- Hot sauce or sriracha, optional

Instructions

CILANTRO LIME RICE

- 1 Cook rice according to package.
- 2 Add rice, cilantro, lime juice, and salt to a bowl. Mix together.

SPICY BLACK BEANS & CORN

- 1 While rice is cooking, prepare the spicy black beans and corn.
- 2 Warm a large pan on medium heat. Add oil and diced onion. Cook, stirring occasionally, for 3-5 minutes or until onion is translucent and fragrant.
- 3 Add black beans, corn, and spices to the pan. Cook for 8-10 minutes, stirring occasionally.

EASY GUACAMOLE

- 1 While the rice and beans are cooking, prepare the guacamole.
- 2 Slice the avocado and remove the pit.
- 3 Add all ingredients to a bowl. Mash together until nearly smooth and creamy.

SERVING

- 1 Add chopped romaine lettuce to bowls.
- 2 Divide cilantro lime rice + spicy black beans and corn amongst each bowl.
- 3 Add pico de gallo, vegan sour cream, salsa, tortilla strips, or any other toppings of your choosing. Enjoy!

Notes

- i Interested in other ways to enjoy this recipe? Wrap the ingredients in a large tortilla and create homemade burritos. Alternatively, use small corn tortillas to make tacos.

Nutrition

Serving Size: 1/3 recipe

Calories: 653

Sugar: 16g

Fat: 18g

Saturated Fat: 2g

Carbohydrates: 105g

Fiber: 29g

Protein: 23g

Keywords: vegan burrito bowl, vegan mexican recipes, vegetarian rice bowl recipes



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