5 Burrito Bowl Recipes

Burritos are an excellent comfort food and a favorite for many people, but if you would rather not use a tortilla, you could also turn it into a burrito bowl! This allows you to fill up more on the meat and veggies, instead of being restricted to whatever you are able to fit into a tortilla. Consider making one of these different types of burrito bowls.

**1. BBQ Chicken**

The first type of burrito bowl you can make is a BBQ chicken one. You can start with cooked chicken that is mixed with your favorite barbecue sauce and put that on top of a bed of rice at the bottom of the bowl. Add in other ingredients you would typically put in this type of bowl, such as corn, black beans, cheese, sour cream, avocado, and green onion.

**2. Quinoa Avocado**

If you want to go with a burrito bowl that is a little healthier, you can use quinoa instead of rice. This also reduces the amount of gluten in the burrito bowl. For this bowl, you are going to use quinoa and make yourself an avocado dressing with cilantro, avocado, yogurt, lime, and garlic. You can then pile on the veggies and other ingredients. There is a lot of flexibility, so you can go with steak or chicken, or leave out the meat and add veggies and beans instead.

**3. Spicy Shrimp**

For something a little different, why not have a spicy shrimp burrito bowl? Make your shrimp spicy with seasonings like chili powder, cumin, cayenne pepper, and garlic. In your bowl, you can add any type of rice, though lime rice and cilantro rice are usually good with this type of burrito bowl. Add a corn mixture, similar to a salsa, with corn, beans, seasonings, lime juice, tomatoes, and onion on top.

**4. Southwestern Chicken**

This is similar to a burrito bowl you would make at Chipotle. It combines chicken and veggies for a Southwest flavor. Cilantro lime rice is often served at Chipotle, so you can use it in your bowl as well. This is made with long grain rice, lime, cilantro, butter, and seasonings. Add in some sliced chicken that is cooked, extra virgin olive oil, taco seasoning, lettuce, tomato, corn, bell peppers, black beans, and onions.

**5. Steak**

There are a lot of ways you are able to make a steak burrito bowl. You can replace the chicken in one of these recipes, or create an entirely new burrito bowl with steak and veggies, similar to fajitas but without the tortilla.