

Brenalou Bakes. **Brenda Food.**

Chipotle Rice Bowls with Barbacoa Beef

Step 1: Prepare Chipotle Purée

- [Purée](#) one can of chipotle peppers in adobo sauce
- Set aside **1 Tbsp chipotle purée** to use in Step 2.
- Freeze the remaining purée, following the directions provided [here](#).

Step 2: Prepare Barbacoa Beef

- Using leftover [Beef Roast](#), prepare one batch of [Barbacoa Beef](#).
- While the beef simmers, continue to Step 3.

Step 3: Prepare Chipotle Black Beans

- Using either **canned or [cooked dry beans](#)**, prepare one batch of [Chipotle Black Beans](#).
- While the beans simmer, continue to Step 4.

Step 4: Prepare Cilantro & Lime Rice

- Using **long grain white rice**, prepare one batch of [Cilantro & Lime Rice](#).
- While the rice cooks, continue to Step 5.

Step 5: Prepare Toppings

- Prepare:
 - **Lettuce, chopped**
 - **Tomatoes, diced**
 - **Corn, steamed**
 - [Guacamole, homemade](#)
 - [Salsa, homemade](#)
 - **Sour Cream**
 - **Cilantro, chopped**

Step 6: Assemble & Serve

Layer in a bowl:

1. Rice
2. Beans
3. Beef
4. Toppings of choice

Serve hot.

Brenda's tips:

- **Serving size:** 4
- Inspired by the Barbacoa Bowls at Chipotle, these are great for a small family dinner or multiply the recipes to feed a crowd.

Brenda Bakes.
Chelsea Blogs.
You Enjoy.

brenaloubakes.com
@brenaloubakes