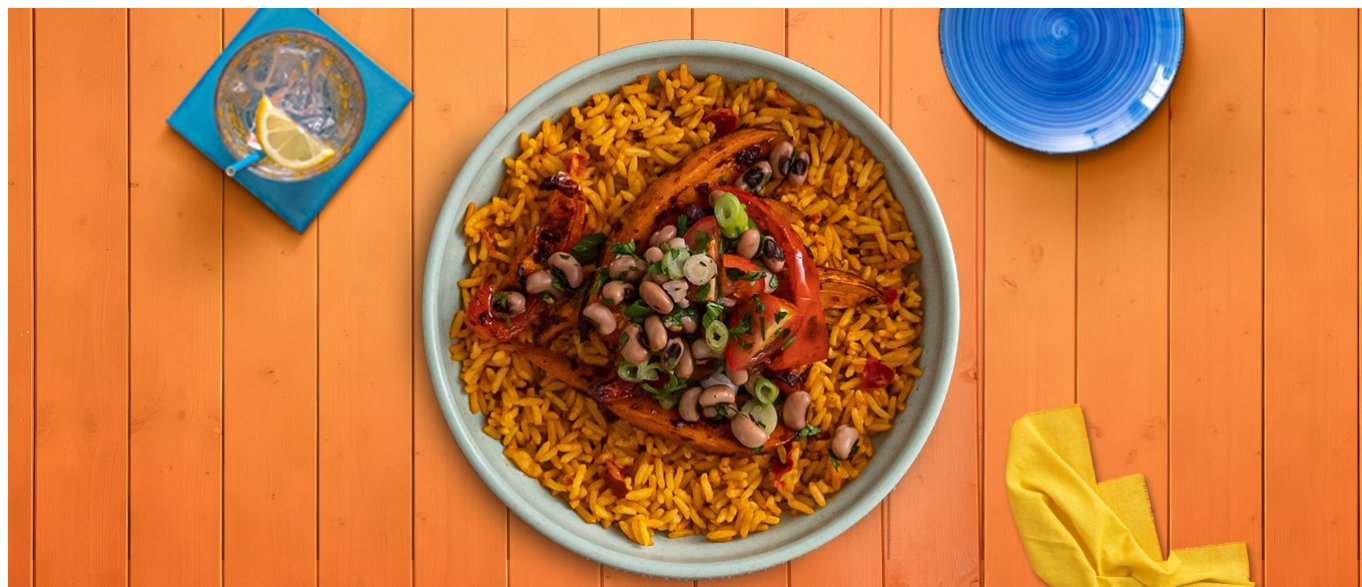


Bean and Sweet Potato Burrito Bowl
RECIPE

Bean and Sweet Potato Burrito Bowl



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TIME

30 min

INGREDIENTS

12 items

MAKES

4 servings

All your favorite burrito fillings are served bowl-style for a nutritious and delicious vegetarian meal. Cooked chicken, beef or pork can be easily added for meat lovers!

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INGREDIENTS

- 2 small sweet potatoes, cut into wedges
- 1 red bell pepper, sliced
- 2 tbsp olive oil
- 1 tbsp Tex-Mex seasoning
- 1/4 tsp black pepper

- 1 cup canned no added salt black-eyed peas, drained and rinsed
- 1/2 cup quartered cherry tomatoes
- 1/4 cup chopped cilantro leaves
- 2 green onions, sliced
- 2 tbsp freshly squeezed lime juice
- 2 pouches (8.8 oz each) Ben's Original™ Ready Rice™ Spanish Style with Tomatoes and Peppers Rice
- 1/2 ripe avocado, peeled, halved, pitted and chopped (optional)

PRODUCTS USED



BEN'S ORIGINAL™ READY RICE™ Spanish Style Rice

[SEE DETAILS](#)

Buy now

INSTRUCTIONS

- 1
Preheat oven to 400°F. Line baking sheet with parchment paper.
- 2
Toss sweet potatoes and red pepper with oil, Tex-Mex seasoning and pepper in medium bowl. Arrange in single layer on prepared baking sheet.
- 3
Bake for 25 to 30 minutes or until tender.
- 4
Meanwhile, stir together black-eyed peas, tomatoes, cilantro, green onions and lime juice in another medium bowl.
- 5
Prepare rice according to package instructions.
- 6
Divide rice evenly among 4 serving bowls. Top evenly with roasted vegetables and peas mixture. Top with chopped avocado if desired.
- *
Tip: For added flavor, drizzle with your favorite creamy dressing, such as ranch or green goddess dressing.

NUTRITION

- CALORIES: 390
- TOTAL FAT: 12g
- SATURATED FAT: 2g
- TRANS FAT: 0g
- SODIUM: 590mg
- TOTAL CARBOHYDRATES: 63g
- DIETARY FIBER: 7g
- TOTAL SUGARS: 9g
- PROTEIN: 7g

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[Caribbean Style Wrap with Ben's Original™ 10 Medley](#)

Cooking time

20

Ingredients

10 items

[SEE DETAILS](#)



[Brown Rice with Spinach and Parmesan Cheese](#)

Cooking time

35 Minutes

Ingredients

10 items

[SEE DETAILS](#)



[Classic Shrimp Fried Rice](#)

Cooking time

15 minutes

Ingredients

9 items

[SEE DETAILS](#)



[Brown Rice & Apple Salad](#)

Cooking time

20 minutes

Ingredients

9 items

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