

Fajita burrito bowl with Brugge Jong



Ingredienten:

- 2 chicken fillets
- 1 red pepper, washed
- 1 red onion, peeled and cleaned
- 2 tbsp olive oil
- 2 tsp cumin powder
- 1 tsp paprika powder
- 1 tsp coriander powder
- Juice of 1 lime
- Salt and pepper
- 4 slices of Brugge Jong, rind removed
- 240 g black beans (tinned)
- 140 g corn (tinned)

- For the guacamole
- 1 avocado
 - Juice of ½ lime
 - ½ tsp cumin powder
 - ½ tsp coriander powder
 - ½ green chilli pepper
 - Salt

- For the garnish
- Pickled jalapeños
 - Coriander
 - Tortilla crisps
 - Lime wedges

Preparation:

1. Preheat your oven to 200 °C.
2. Cut the chicken and pepper into strips. Cut the red onion into half moons. Mix the chicken, pepper and onion with the olive oil, herbs and lime juice. Season generously with salt and pepper.
3. Spread the mixture onto a baking tray lined with baking paper and bake in the oven (or on your barbecue) for 15 minutes.
4. Meanwhile, prepare the guacamole. Halve the avocado, remove the seed and scoop out the flesh from the skin. Finely mash using a fork and stir in the lime juice and herbs. Remove the seeds from the chilli pepper and finely chop. Mix into the guacamole and season to taste with salt.
5. Cut the Brugge Jong into strips.
6. Divide the chicken amongst 4 plates. Spoon some Brugge Jong, beans, corn and guacamole next to the chicken. Garnish with some pickled jalapeños, coriander, crumbled tortilla crisps and lime wedges.

4 personen
25 min
Main dish
2.5