

## Chicken Burrito Bowls

(Instant Pot)

Serves 4

- 450 g boneless skinless chicken breasts, *cut into 2.5-cm chunks*
- 35 g package taco seasoning ([or homemade](#))
- 240 ml chicken broth
- 425 g corn kernels, *drained*
- 425 g black beans, *drained and rinsed*
- 240 ml *salsa*
- 127 g chopped green chiles
- 190 g long-grain rice
- 115 g shredded cheese
- 2 T ( 30 ml) chopped fresh cilantro leaves



1. Add **chicken**, **taco seasoning** and **chicken broth** to a 6-liter Instant Pot and gently toss to combine.
2. Stir in **corn**, **black beans**, **salsa** and **green chiles**.
3. Without stirring, add **rice**.
4. Select **Manual Setting**; adjust pressure to **High**, and set time for **10 minutes**.
5. When finished cooking, **Quick-release** pressure according to manufacturer's directions.
6. Stir in **cheese** until melted, **about 1 minute**.

Serve immediately, garnished with cilantro, lime wedge, and tortilla chips if desired.