



Fajita Bowl

Servings 4

Prep 40 min

Cook 10 min

Ingredients

2 Tbsp. Olive Oil
4 Bell Peppers
1 Red Onion
2 Zucchini
4 cloves Garlic
1 tsp. Cumin
1 tsp. Chili Powder

1 tsp. Paprika
1 tsp. Sea Salt
1 Lime Juice
4 cups Cooked Rice
1 bunch Cilantro (chopped)
2 Avocado's (thinly sliced)

Directions

- 1** *If you don't already have cooked rice available, be sure you start by cooking the rice.
- 2** Heat the olive oil in a large skillet, add the bell pepper and onion, saute 4-5 minutes, then add the zucchini, garlic, cumin, chili powder, paprika, sea salt and 2 tbsp lime juice.
- 3** Saute for an additional 2-3 minutes, then remove from the heat and set aside.
- 4** Toss the cooked rice with the remaining 2 tbsp lime juice and 2 tbsp fresh cilantro.
- 5** Divide the rice between two bowls, top with the veggie fajitas and avocado.