**Recipe from Donalyn Bratton**

**Baja-Style Chicken Bowl**

"For a little extra flavor, add the salsa while cooking instead of after."

**Ingredients**

20 m [2 servings 379 cals](http://allrecipes.com/recipe/240391/baja-style-chicken-bowl/?prop26=dailydish&prop25=150348&prop27=2017-05-17_CN&did=150348-20170517)

* 2 teaspoons olive oil
* 4 ounces diced cooked chicken
* 1/2 cup frozen corn
* 1 red bell pepper, sliced
* 1 small onion, diced
* salt and ground black pepper to taste
* 1 cup cooked brown rice
* 1/2 cup salsa
* 1/4 cup shredded Monterey Jack cheese  or cheddar cheese
* Add all ingredients to list

**Directions**

* Prep 15 m
* Cook 5 m
* Ready In 20 m

1. Heat oil in a skillet over medium heat. Cook and stir chicken, corn, onion and red pepper in hot oil until heated through and pepper is slightly softened, about 5 minutes. Season with salt and pepper.
2. Spoon rice into 2 bowls, divide chicken mixture between the two bowls, and top each with salsa and Monterey Jack cheese.

Note from Donalyn: You can add more chicken or even pieces of beef. If I have enough meat, I double the recipe to have left overs the next night. We use grated cheddar cheese that I always have on hand for nachos. We don’t measure out the cheese and salsa, just add it to our bowls. We also use basmati rice.