

GRILLED BC CHICKEN & CHORIZO WITH ANCHO CHILI & LIME RICE BOWL



INGREDIENTS

2	BC Chicken Breasts, boneless	2
2	BC Chicken Thighs, boneless	2
¼ cup + 2 tbsp	BC Canola Oil	60 ml + 30 ml
4 cloves	BC Garlic, minced	4 cloves
¼ cup + 2 tbsp	Lime juice (2 limes)	60 ml + 30 ml
2 tbsp	Ancho Chili Powder	60 ml
1 tbsp	Cumin, ground	15ml
2 tsp	Coriander, ground	10 ml
2 tsp	Ground Black Pepper	10 ml
2	BC Chorizo Sausages	2
2 cups	Long Grain Rice, cooked	480ml
3	BC Green Onions, sliced thin	3
2	Avocados, sliced	2
2	BC Hothouse Tomatoes, seeded and diced	2
½ cup	BC Cheddar Cheese	120 ml
1 cup	BC Corn	240 ml
¼	BC Red Onion, cut in small dices	¼
¼ cup	BC Cilantro, fresh, torn into pieces	60 ml
Dash	Salt and pepper to taste	Dash



DIRECTIONS

1. To make the marinade, combine ¼ cup BC Canola Oil, 4 cloves BC Garlic (minced), ¼ cup lime juice, ancho chili powder, cumin, coriander, and black pepper in a bowl.
2. Add BC Chicken and toss to coat. Place covered in the refrigerator for minimum 1 hour or overnight.

3. On a medium hot grill, cook marinated BC Chicken and BC Chorizo Sausage until an internal temperature reaches 74 C.
4. Meanwhile, make BC Corn Salsa by combining BC Corn, 2 tbsp BC Canola Oil, 2 tbsp lime juice, BC Red Onion, torn BC Cilantro, and a pinch of salt and pepper.
5. Let cooked BC Chicken rest on a cutting board for 5 minutes before slicing.
6. Arrange the dish by placing ½ cup of rice in a bowl. Top with slices of Grilled Ancho Chili BC Chicken, slices of Grilled BC Chorizo Sausage, BC Green Onions, avocado slices, diced BC Tomatoes, BC Cheddar Cheese, and BC Corn Salsa.