

# LAIL'S BURRITO BOWL

Lail Family



## Ingredients

1 tsp ground cumin  
½ tsp ground coriander  
¼ tsp chili powder  
½ pound diced cooked pork loin  
1/3 cup orange juice  
1 medium onion, chopped  
1 ¼ cups chopped sweet red pepper  
2 cloves garlic, minced  
2 Tbsp olive oil  
1 (16 oz) can black beans, drained and rinsed  
1 medium tomato, seeded and chopped  
2 Tbsp chopped green chilies  
¼ tsp salt  
1/8 tsp pepper  
3 cups hot cooked rice  
Garnish: fresh cilantro, lime wedges, sour cream, shredded cheese, shredded lettuce

## Instructions

1. Combine cumin, coriander, and chili powder; toss pork in spice mixture to coat.
2. Heat a large skillet over medium-high heat until hot; add pork. Cook, stirring constantly, 2 minutes or until thoroughly heated.
3. Remove pork from skillet, and place in a medium bowl; add orange juice, stirring well. Set aside.
4. Sauté onion, sweet pepper, and garlic in oil in skillet until vegetables are tender.



5. Stir in reserved pork mixture, beans, and next 4 ingredients.

6. Cook, stirring occasionally, until thoroughly heated.

Serve over rice. Garnish as desired. Yield: 4 servings.

Note: you may substitute your favorite meat