



# Vegetarian Squash Burrito Bowls

**Serves:** 6 people    **Total Cook Time:** 45 minutes



## Ingredients

## Instructions

- 2 cups Brown Rice, uncooked
- 2-15oz cans Black Beans
- 1-16oz Jar of Salsa
- 1 Jalapeno, sliced
- 1 Butternut Squash, peeled and cubed
- 1/2 packet of Taco Seasoning
- 2 tbsp Cooking Oil
- Avocado (optional)
- Cilantro (optional)
- 1/2 tsp Cumin (optional)
- 1/2 tsp Garlic Powder (optional)
- Shredded Cheese (optional)

1. Preheat the oven to 400F. Toss the cubed butternut squash in the cooking oil and 1/2 packet of taco seasoning then roast in the oven on a lined baking sheet for 40 minutes or until tender and golden brown.
2. While the butternut squash is cooking, cook the brown rice to instruction (\*if you have cilantro, add it during this step\*). Keep warm on the stove and fluff right before serving.
3. Add both cans of undrained black beans to a small pot over medium heat (\*if you have cumin and garlic powder, add it during this step\*). Stir often until warm.
4. Once all the ingredients are cooked and heated through, build the bowls. Portion out the butternut squash, rice, beans, and salsa.
5. Top with sliced jalapeno (\*if you have avocado and shredded cheese, add it during this step\*). Enjoy!