



Recipes by Peter

Ask a question: cookingwithpeterok@gmail.com

CHIPOTLE BOWL COPYCAT – NINJA COMBI OR SPEEDI

Chipotle restaurant is one of my go to restaurants for lunch!

I like the fresh flavors of the dish and so I set out to create a copycat version (or as close as I can get it) and this one does just that!

Be sure to try the Rick Bayless recipe for guacamole! It is the best I have ever eaten.

In this recipe I'll be using the Ninja Combi oven, but you could just as easily do this in the Ninja Speedi!



Marinated Chicken

Ingredients

- * 2 LBS of Boneless Skinless Chicken Thighs Trimmed of Excess Fat
- * Lawry's Mesquite Marinade, about 1/3 of the Bottle
- * A few shakes of Tabasco Chipotle Sauce
- * 1 Tablespoon of Guajillo Pepper Powder (This powder is available on Amazon) The Chipotle website does not mention this pepper, only jalapeno peppers, poblanos and Chipotle)
- * Juice of ½ lime

Optional Condiments

Chopped Romaine Lettuce
Mexican Blend Shredded Cheese
Sour Cream

Rice and Beans

Ingredients

- * 1 Cup of Rice
- * 2 Cups of Water
- * 1 Can of Pinto or Black Beans, Drained and Rinsed
- * Salt to Taste
- * Fresh Citrus Juice (juice of 1/2 lime and juice of ½ lemon) and Chopped Cilantro (2-3 TBS)
These are added at the End of the Cook,

DIRECTIONS:

Place chicken and marinade items in the plastic Ziplock bag, Marinate the chicken for a few hours, or overnight. Remove chicken from marinade bag and set aside.

Place the rice in the Ninja Combi pan. Add two cups of water to the rice, add some salt and a bit of oil. Place the Combi pot in the Combi machine.

Place the marinated chicken on the Ninja Combi cooking tray. Place the tray in position in the Ninja Combi.

Set the Combi for Rapid Meals, 390 F and 15 minutes, press start.

Note: Once the time s up, check the chicken and see if you need more char on the chicken (I did not). If needed, Turn the Combi off, set to Broil and turn the Combi back on and broil the chicken for 1-3 minutes. Chicken needs to be at a minimum temp of 165 degrees F

While the rice, beans and chicken cook prepare the salsas and guacamole.

Chipotle Copycat - Corn Salsa

Ingredients

- * 1 Can of Corn, Drained
- * 2 Medium Jalapeno Peppers, Seeds and Veins Removed, Finely Diced
- * ½ Red Onion, Finely Diced
- * 1/3 Cup of Cilantro, Finely Chopped
- * Juice of One Lime and half of a lemon
- * Salt to Taste

Mix all ingredients together and let sit until ready.

Rick Bayless Guacamole – Truly, the best guacamole I have ever eaten.

Note: Check the salt at the end of combining all ingredients together. A little more salt than you think you need will move the guacamole to the next level of deliciousness.

Ingredients

- * 3 or 4 Medium Mashable Avocados (about 1 ¼ pounds)
- * Salt – **See Note**
- * 2 Tablespoons of Freshly Squeezed Lime Juice
- * 1 Cup of Chopped Ripe Roma Tomatoes – Seeds and Pulp Removed – About ¼” Dice
- * 2 Serrano **or** 1 Large Jalapeno Pepper, Seeds and Veins Removed – Chopped Finely
- * ½ Cup of Finely Chopped Red Onion
- * 5 Tablespoons of Finely Chopped Cilantro

Salsa Pedro

Ingredients

Nuh uh! Watch the video!

Once the chicken, beans and rice have completed the cook, add the citrus juices and cilantro to the rice and beans.

Chop the chicken into bite size pieces.

Add the ingredients to a bowl as you see fit, typically I start with:

Rice and beans
Corn Salsa
Chicken
Guacamole
Salsa Pedro
Chopped Romaine Lettuce
Mexican Blend Cheese and
Sour Cream

Enjoy!