



## **Quorn Naked Burrito Bowl**

**Serves:** 4

**Calories per serving:** 295

### **Ingredients:**

4 Quorn Fillets, frozen

1 tsp mild chilli powder

½ tsp paprika

½ tsp oregano

½ tsp ground coriander

¼ tsp smoked garlic granules

¼ tsp chilli flakes

A drizzle olive oil

200g Quinoa, cooked

1 avocado, sliced

100g black beans, drained and rinsed

75g roasted peppers, sliced

100g tinned sweetcorn, drained

1 red onion, sliced

1 head of little gem lettuce, shredded

Fresh coriander leaves

4 lime wedges

4 tsp sweet chilli sauce

2 small wraps

**Method:**

1. Pre-heat the oven to 180C(fan)/200C/gas mark 6.
2. Mix the chilli powder, paprika, oregano, ground coriander, garlic granules and chilli flakes in a small bowl.
3. Brush each Quorn Fillet with a little olive oil and scatter over the prepared seasoning mix.  
Cook in a pre-heated oven for 20 minutes.
4. To serve, divide the quinoa between 4 serving bowls. Add the avocado, black beans, roasted peppers, sweetcorn, red onion and lettuce evenly between each bowl. Slice the Quorn Fillets and arrange on top.
5. Garnish with fresh coriander, lime wedges and drizzle with sweet chilli sauce.
6. Pre-heat a griddle pan over a high heat. Griddle the wraps for approximately 2 minutes each side or until charred. Slice each wrap into 8 wedges.