

MORTON & BASSETT SPICES®

Curry Chicken Buddha Bowl



MEATBALLS

- 1 pound chicken breasts
- 1 cup cooked quinoa
- ½ cup cherry tomatoes, halved
- ½ cup sliced carrots
- ½ cup red bell pepper, diced
- ¼ red onion, thinly sliced
- 4 cups mixed greens
- ½ cup cucumbers, thinly sliced

SAUCE

- ½ cup olive oil
- 1 tablespoon lemon zest
- 1 tablespoon lemon juice
- 2 tablespoons apple cider vinegar
- 1 tablespoon Morton & Bassett Garlic Powder
- 2 tablespoons Morton & Bassett Curry
- 1 tablespoon honey
- Pinch of salt

Start by mixing the curry sauce in a small mixing bowl. Whisk until well combined, then pour half of it over the chicken breasts and save the rest for topping the bowls. Let chicken marinate for an hour or so, then grill until well cooked. Build the bowls with a base of mixed greens, then add all of the toppings and chicken. Drizzle with remaining curry sauce.



mortonbassett.com

