

Buddha Bowl

Ingredients:

2 cups of cooked rice
5-6 sprigs of asparagus
1/3 cup of cooked chickpeas
6 oz of raw chunks of bacon (cooked with a mix of ketchup, mustard, honey, soy sauce and some **Ritual Habitual**)
½ red onion
Salt
Pepper
Paprika powder
Hellfire Ritual Habitual

Instructions:

The bacon should take about an hour and half in the oven, set to 375 Fahrenheit. Take it out and tear with a fork into stripes. The chickpeas should be all coated with some olive oil and paprika powder and then roasted in the oven for 10 minutes, until they become crispy. The best way to have asparagus is grilled and seasoned with thyme, garlic, salt, and pepper. Assemble your bowl and enjoy with some **Hellfire Ritual Habitual!**

