

TASTES BETTER FROM SCRATCH

Street Corn Chicken Bowls

EARLY RELEASE

INGREDIENTS:

- 2 1/2 cups cooked rice, for serving

CHICKEN:

- 2lbs chicken breasts, sliced in half, to make thin filets

SEASONINGS: chili powder, cumin, paprika, garlic power, oregano, salt and pepper.

- 2 Tablespoons olive oil
- Street corn:
- 2 1/2 cups corn kernels, fresh cut from cob, or frozen
- 1/2 of an onion, diced
- 1 small jalapeno, deveined and seeded, diced (optional)

SAUCE:

- 1/3 cup mayonnaise (80g)
- 1/2 cup Mexican crema or sour cream (120g)
- 2 1/2 teaspoons tajin, or more, to taste
- 1 small lime, juice from
- 2-3 Tablespoons milk, to thin sauce
- Pinch fine sea salt

FOR TOPPING:

- 1 ripe avocado, chopped
- 1/2 cup cotija cheese, shredded
- 1/2 cup chopped fresh cilantro
- 1 lime, cut into wedges

DIRECTIONS:

1. Mix sauce ingredients in a bowl: mayo, sour cream, tajin, lime and milk. Set aside.
2. Chicken: Season chicken breasts on both sides with a little salt, pepper, chili powder, cumin, paprika, garlic powder and oregano. Heat a **skillet** over medium heat. Add olive oil and once hot, add chicken and cook until cooked through (165 degrees), flipping once. Remove to a plate.
3. Street Corn: To the same skillet add a little more oil, if needed. Add corn and onion and stir. Turn heat to high, cover with lid and sauté, stirring occasionally, until corn is charred and tender, about 4-5 minutes. Remove from heat.
4. Stir in half of the sauce, to make a creamy corn mixture.
5. Assemble and serve: Spoon rice into a bowl. Top with chicken, a big scoop of street corn and garnish with avocado, cheese and cilantro. Serve with a lime wedge and extra sauce drizzled on top, if desired.

Serves: 5