

DINNERLY



Mexican Street Corn Chicken Salad with Feta & Lime



20-30min



2 Servings

Mexican street corn but make it a salad? Challenge accepted! Lean chicken breast strips soak in a tangy marinade of lime juice and Tex-Mex spice for a big flavor payoff. We rest the chicken on a bed of spinach alongside the star of the show—sweet charred corn. Crumbled feta and lime crema add a delicious creamy coolness. We've got you covered!

WHAT WE SEND

- 1 lime
- ¼ oz Tex-Mex spice blend
- ½ lb pkg chicken breast strips
- 5 oz corn
- 3 oz baby spinach
- 2 oz feta ⁷

WHAT YOU NEED

- garlic
- olive oil
- kosher salt & ground pepper
- ¼ cup mayonnaise ³

TOOLS

- microplane or grater
- medium nonstick skillet

ALLERGENS

Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 640kcal, Fat 52g, Carbs 19g, Protein 34g



1. Prep lime marinade

Finely chop ½ **teaspoon** garlic.

Into a medium bowl, finely grate **all of the lime zest** and squeeze juice from **half of the lime**; cut remaining lime into wedges. Stir in **chopped garlic, 2 tablespoons oil, 1 teaspoon Tex-Mex spice blend, ½ teaspoon salt, and a few grinds of pepper**.



2. Make crema & prep chicken

In a small bowl, whisk to combine ¼ **cup mayonnaise** and **1 tablespoon of the lime marinade**. Stir in **1–2 teaspoons water**, as needed, to form a creamy sauce; season to taste with **salt** and **pepper**. Set aside for serving.

Pat **chicken** dry and transfer to bowl with **remaining marinade**; toss to coat.



3. Cook chicken

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **chicken** in a single layer and cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and continue cooking until cooked through, about 2 minutes more. Transfer to a cutting board to cool slightly.



4. Char corn

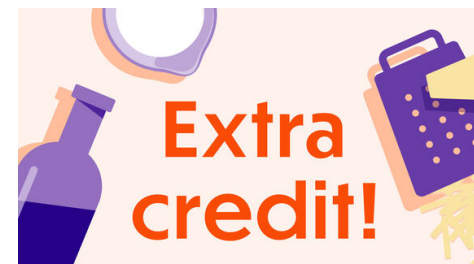
Return skillet to high heat. When it's very hot, add **corn** in a single layer and cook, without stirring, until charred on the bottom, 2–3 minutes. Stir and cook 1 minute more, then season to taste with **salt** and **pepper**.



5. Make salads & serve

Transfer **spinach** to a large bowl. Toss with **juice from 1 lime wedge, a drizzle of oil,** and **a pinch of salt**.

Serve **spinach** topped with **chicken** and **corn**. Crumble **feta** over top. Drizzle with **lime crema** and serve with **any remaining lime wedges**. Enjoy!



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