



Martha's Best Grilled Chicken & Corn Tacos

with Lime Crema



ca. 20min



2 Servings

Skip the taco truck! These tacos come together in a snap with a big flavor payoff. We spice up a zesty lime marinade with chili powder before coating tender chicken breasts. Just throw the chicken and corn on a grill to get that smoky finish in a flash. Then our favorite part—assembly time! Pile up homemade crema, crisp radishes, and creamy feta in warm tortillas, and finish with a squeeze of lime. No grill? See cooking tip.

What we send

- ¼ oz fresh cilantro
- garlic
- 1 lime
- ¼ oz chili powder
- 2 oz mayonnaise ^{1,3}
- 12 oz pkg boneless, skinless chicken breasts
- 1 ear of corn
- 6 (6-inch) corn tortillas
- 2 oz feta ²
- 1 radish

What you need

- neutral oil
- kosher salt & ground pepper

Tools

- grill or grill pan
- microplane or grater

Cooking tip

Preheat broiler with rack at top. Broil corn on baking sheet until lightly charred, 8-10 min. Cook chicken in oiled skillet over medium-high until cooked through, 3-4 min per side. Toast tortillas.

Allergens

Egg (1), Milk (2), Soy (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 810kcal, Fat 48g, Carbs 54g, Protein 50g



1. Prep lime marinade

Coarsely chop **half of the cilantro stems and leaves**; reserve remaining cilantro for step 6. Finely chop **½ teaspoon garlic**. Finely grate **all of the lime zest** and squeeze juice from **half of the lime** into a medium bowl; cut remaining lime into wedges. Stir in **chopped cilantro and garlic, 2 tablespoons oil, 1 teaspoon chili powder, ½ teaspoon salt, and a few grinds of pepper**.



2. Prep chicken & make crema

Preheat a grill to high, if using. In a small bowl, whisk to combine **mayonnaise** and **1 tablespoon of the lime marinade**. Season to taste with **salt** and **pepper**; set aside for step 6. Pat **chicken** dry, transfer to bowl with remaining marinade, and turn to coat.



3. Grill chicken & corn

Preheat a grill pan over high, if using. Add **chicken** and **corn** to grill or grill pan and cook until chicken is browned all over and cooked through, 3-4 minutes per side, and corn is slightly charred in spots, 8-10 minutes. Transfer chicken and corn to a cutting board to cool slightly.



4. Cut corn & shred chicken

Once **corn** and **chicken** have cooled slightly, use a sharp knife to carefully remove kernels from corn cob. Use your hands to coarsely shred chicken (or thinly slice with a knife).



5. Grill tortillas

Place **tortillas** directly on grill or grill pan and grill until lightly browned and warmed through, 1-2 minutes (watch closely).



6. Finish & serve

Thinly slice **radishes**. Spread **crema** on **tortillas**, then top with **corn** and **shredded chicken**. Tear **remaining cilantro leaves and stems** over and top with **radish slices**. Sprinkle with crumbled **feta** and **chili powder**, if desired. Serve **chicken tacos** with **lime wedges** on the side for squeezing on top. Enjoy!