

DINNERLY



Mexican Street Corn Chicken Tacos with Corn Tortillas & Lime Crema



20-30min



2 Servings

These elote-inspired tacos know how to party. A party in the streets, that is. Bring it on home with charred corn, zesty crema, and chicken made extra juicy in a lime marinade. We've got you covered!

WHAT WE SEND

- ½ oz fresh cilantro
- 2 limes
- 2 (1 oz) sour cream ⁷
- ½ lb pkg chicken breast strips
- 5 oz corn
- 6 (6-inch) corn tortillas

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- garlic

TOOLS

- medium nonstick skillet

COOKING TIP

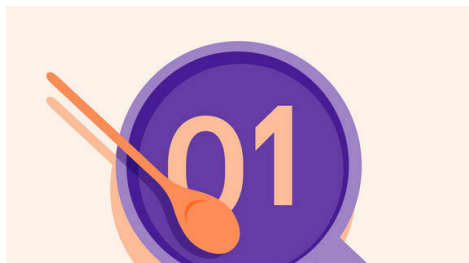
To up the elote vibes even more, add some chili powder when charring the corn in step 4.

ALLERGENS

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

NUTRITION PER SERVING

Calories 610kcal, Fat 33g, Carbs 54g, Protein 34g

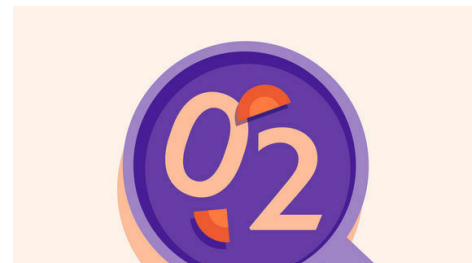


1. Prep lime marinade

Roughly chop **half of the cilantro stems and leaves**. Chop ½ **teaspoon garlic**.

In a medium bowl, finely grate **zest from 1 lime** and squeeze in **2 tablespoons lime juice**. Stir in **chopped cilantro, chopped garlic, 2 tablespoons oil, ½ teaspoon salt, and a few grinds of pepper**.

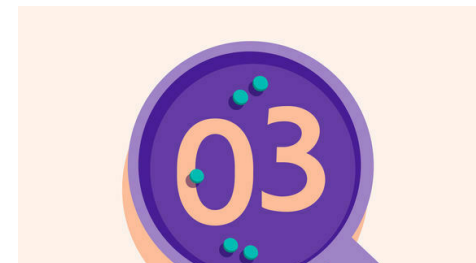
Cut **remaining lime** into wedges.



2. Make crema & prep chicken

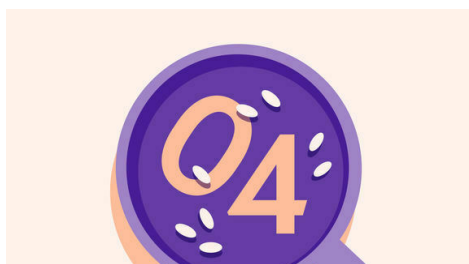
In a small bowl, whisk together **all of the sour cream** and **1 tablespoon lime marinade**. Season to taste with **salt and pepper**; set aside for step 5.

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



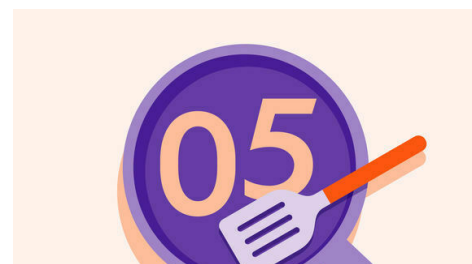
3. Cook chicken

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.



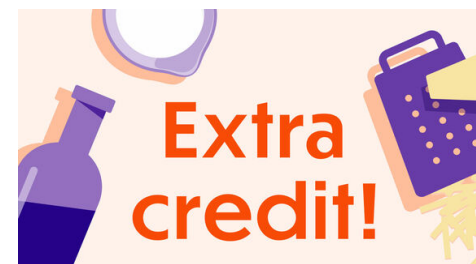
4. Char corn

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



5. Heat tortillas

Wrap **tortillas** in a damp paper towel; heat in microwave until soft, about 30 seconds (or heat directly on stove burner, about 10 seconds per side).



6. Finish & serve

Spread **lime crema** on tortillas, then top with **corn** and **chicken**. Tear **remaining cilantro leaves and stems** over top.

Serve **Mexican street corn chicken tacos** with **lime wedges** for squeezing over top. Enjoy!