



Mexican Street Corn Chicken Salad

with Radishes, Feta & Lime Crema



30min



2 Servings

Charred corn with crumbled cheese is getting an upgrade from beloved snack to a hearty salad with chicken and all the fixings. First, chicken breast strips bathe in a garlicky lime marinade that doubles as a base for a flavorful lime crema. Next, the chicken sears and the kernels char before resting over a bed of baby spinach with sunflower seeds, sliced radishes, feta, cilantro, and lime wedges for a final squeeze!

What we send

- garlic
- 1 lime
- ¼ oz Tex-Mex spice blend
- 2 oz mayonnaise ^{3,6}
- 10 oz pkg chicken breast strips
- 5 oz corn
- 1 radish
- 5 oz baby spinach
- 1 oz salted sunflower seeds
- 2 oz feta ⁷
- ¼ oz fresh cilantro

What you need

- olive oil
- kosher salt & ground pepper

Tools

- microplane or grater
- medium nonstick skillet

Allergens

Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 770kcal, Fat 59g, Carbs 24g, Protein 43g



1. Prep lime marinade

Finely chop **½ teaspoon garlic**.

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



2. Make crema & prep chicken

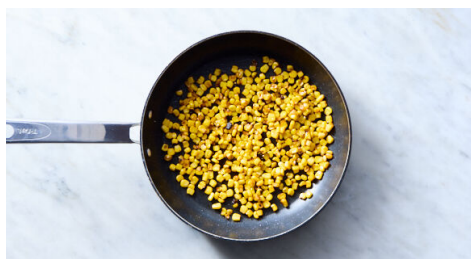
In a small bowl, whisk to combine **mayonnaise** and **1 tablespoon of the lime marinade**. Stir in **1-2 teaspoons water**, as needed, to form a creamy sauce. Season to taste with **salt** and **pepper**. Set aside for serving.

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 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. Finish & serve

Thinly slice **radish**. Toss **spinach** in a large bowl with **juice from 1 lime wedge, a drizzle of oil, and a pinch of salt**.

Serve **spinach** topped with **chicken, corn, radishes, and sunflower seeds**. Crumble **feta** and tear **cilantro leaves** over top. Drizzle with **lime crema** and serve with **any lime wedges**. Enjoy!



6. Check us out!

Want to see helpful cooking tips, tricks, and bonus Marley Spoon content? Follow us on Instagram @marleyspoon or TikTok @marleyspoonus for more!