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
- · 2 oz mayonnaise 1,3
- ½ lb pkg chicken breast strips
- 5 oz corn
- 5 oz baby spinach
- · 2 oz feta²

WHAT YOU NEED

- garlic
- olive oil
- kosher salt & ground pepper

TOOLS

- · microplane or grater
- medium nonstick skillet

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 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 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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