

# DINNERLY



## Mexican Street Corn Chicken Tacos with 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<sup>1</sup>
- ½ lb pkg chicken breast strips
- 5 oz corn
- 6 (6-inch) flour tortillas<sup>2,3</sup>

### WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- garlic

### TOOLS

- medium nonstick skillet

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 730kcal, Fat 39g, Carbs 69g, Protein 38g

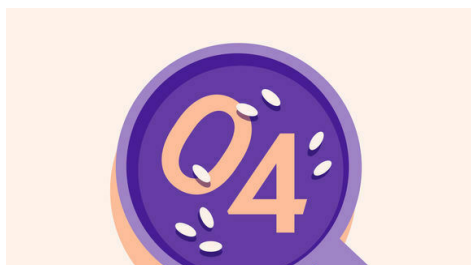


#### 1. Prep lime marinade

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

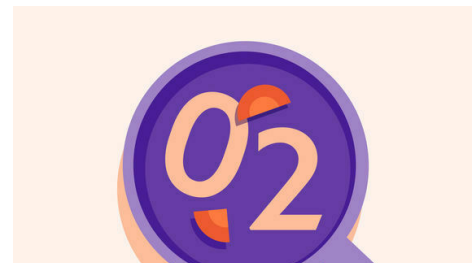
In a medium bowl, finely grate **zest from 1 lime** and squeeze in **2 tablespoons lime juice**. Stir in **chopped cilantro, chopped garlic, 2 tablespoons oil, ½ teaspoon salt, and a few grinds of pepper**.

Cut **remaining lime** into wedges.



#### 4. Char corn

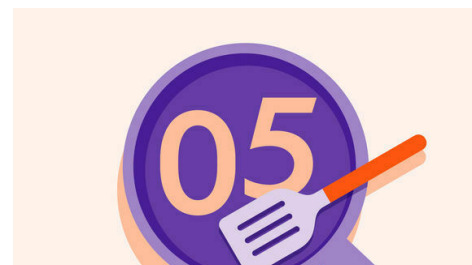
Return skillet to high heat. When it's very hot, add **corn** in one layer and cook, without stirring, until charred on one side, 2–3 minutes. Stir and cook 1 minute more, then season to taste with **salt and pepper**.



#### 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.

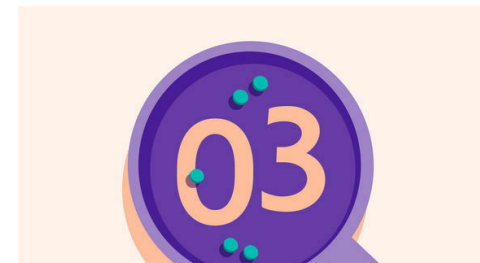
Pat **chicken** dry and transfer to bowl with **remaining marinade**; stir to coat.



#### 5. Finish & serve

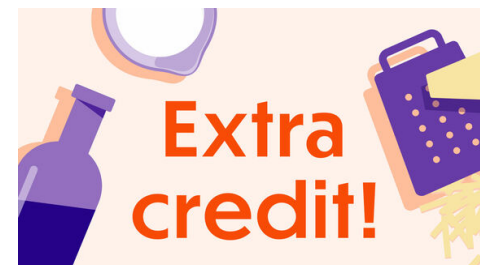
Wrap **tortillas** in a damp paper towel; heat in microwave until soft, about 30 seconds (or heat directly on stove burner, about 10 seconds per side). Spread **lime crema** on tortillas, then top with **corn** and **chicken**. Tear **remaining cilantro leaves and stems** over top.

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



#### 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.



#### 6. Spice it up!

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