

Street Corn Chicken

From the Kitchen at

Milla Market



INGREDIENTS

4-6 thin chicken breasts

3 cups sweet corn

¼ cup mayo

¼ cup sour cream

½ tsp lime juice

1 tsp chili powder

1 tsp garlic powder

½ tsp salt

½ cup Mexican cheese

Cilantro (optional)

4-6

Yield

> 5 MIN

Prep time

45 MIN

Total time

DIRECTIONS

Preheat oven to 350 Degrees. Grease a glass 9X13 baking dish and place chicken in bottom. In a separate bowl, mix corn with the mayo, sour cream, lime juice and seasonings. Spread corn mixture over the chicken breast. Sprinkle with cheese and top with some chopped cilantro. Bake for 40 minutes or chicken reaches 165 degrees.