

Mexican Street Corn Chicken Tacos

Yield: 4 min
Total Time: 20 min

Recipe from: <https://www.recipeschoose.com/recipes/mexican-bbq-recipe-corn-tortillas>

Ingredients:

- 1 tablespoon extra virgin olive oil
- 2 ears corn shucked, kernels removed
- 1 tablespoon mayonnaise
- 2 tablespoons Cotija cheese crumbled
- 1/4 cup chopped cilantro
- 1/2 jalapeno seeded and minced
- 1 clove garlic finely minced or grated
- 1 tablespoon lime juice
- 1/4 teaspoon chili powder
- kosher salt to taste
- 2 chicken breasts thinly sliced, about 1 pound
- 1 tablespoon taco seasoning
- 1 tablespoon extra virgin olive oil
- 1 package flour tortillas warmed
- 1/4 cup red onion chopped, optional

Nutrition:

1. Calories: 240 calories
2. Carbohydrate: 3 grams
3. Cholesterol: 80 milligrams
4. Fat: 13 grams
5. Protein: 26 grams
6. SaturatedFat: 3.5 grams
7. Sodium: 500 milligrams
8. Sugar: 1 grams

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