



Southwest Dry Rubbed Chicken Thigh Street Tacos

Ingredients:

Chicken, thigh, fc, tyson® precision cooked chicken™ - thigh ready to pull - tyson - 4/3 lb tyson

½ Cup: lime juice and oil

¾ Cup chipotle chili powder (or more to taste!)

¾ Cup each: garlic powder, ground cumin, and kosher salt

Mexican street corn:

8 Cups roasted corn

2 Cups chopped scallions

2 Cups each: chopped cilantro and crumbled cotija cheese

8 Jalapeno peppers chopped

1 Cup lime juice

Sauce:

1 Cup each: sour cream and mayo

1 Cup lime juice

1 Cup adobo sauce

Directions:

1. **CHICKEN:** Combine the lime juice, oil, chipotle powder, garlic, ground cumin, salt in a bowl. Add the chicken and toss using a rubber spatula so that the chicken is coated in the marinade. Allow the chicken to marinate for 30 minutes at room temperature or cover it and let it sit in the refrigerator for up to 8 hours. Lightly spray a nonstick skillet with cooking spray and cook the chicken over medium-high heat 6-10 minutes, flipping halfway through until it cooks through.
2. **STREET CORN:** Combine the corn, scallions, cilantro, cotija cheese, jalapeno, and lime juice in a bowl. Season with a big pinch of salt and pepper. Taste and adjust as needed; set aside.
3. **SAUCE:** whisk together the sour cream, mayo, lime juice, and 1 tablespoon of adobo sauce in a bowl. Taste and add additional adobo sauce and salt as desired.
4. **TACOS:** Warm the tortillas, add chicken, a slice of avocado, street corn, and top with chipotle sauce. Serve with lime wedges if desired.