

Street Corn Chicken Casserole

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Serves 4

Blue – 3 points

Purple – 3 points

Green – 11 points

- 4 thin sliced chicken breasts
- 3 cups sweet corn (either canned or frozen, thawed)
- 1/4 cup light mayonnaise
- 1/4 cup light sour cream
- 1/2 Tbsp lime juice
- 1 1/2 tsp chili powder
- 1/2 tsp salt
- 1/2 tsp garlic powder
- 1/8 tsp cayenne pepper
- 1/4 cup queso fresco crumbled
- 1/4 cup cilantro, chopped

1. In a large bowl, combine the corn, mayo, sour cream, lime juice and chili powder and mix to combine.
2. In a casserole dish, lay the chicken breasts flat in the dish with a little space in between each one. Season with salt, garlic powder and cayenne pepper. Spread the corn mixture evenly over the top of the chicken.

3. Bake at 350 for 30-40 minutes or until chicken is cooked through to 165 degrees.
4. Remove from oven and garnish with crumbled queso fresco and chopped cilantro