



**FUEL &
FLAVOR**

BACK TO ROUTINE



SLOW COOKER STREET CORN CHICKEN



from <https://iamhomesteader.com>

INGREDIENTS

- 4 boneless skinless chicken breasts, (about 2 pounds total)
- 1 teaspoon chili powder
- 1 teaspoon paprika
- 1 teaspoon garlic powder
- ½ teaspoon cumin
- ½ teaspoon kosher salt
- ¼ teaspoon black pepper
- 2 cans (15.25 ounces each) corn kernels, drained
- 1 small jalapeño pepper, seeded, finely diced (optional)
- 1 teaspoon garlic, minced
- ½ cup chicken broth

Creamy Street Corn Sauce

- ½ cup (115 g) mayonnaise
- ½ cup (104 g) Mexican crema or sour cream
- 2 tablespoons fresh lime juice
- 1 teaspoon lime zest, from about 1 lime, plus more for serving
- 1 teaspoon chili powder
- ½ teaspoon paprika
- ½ cup Cotija cheese, crumbled, plus more for serving
- ¼ cup fresh cilantro, chopped, plus more for garnish
- Lime wedges, for serving

DIRECTIONS

1. In a small bowl, mix together the chili powder, paprika, garlic powder, cumin, kosher salt, and pepper.
2. Pat the chicken dry and rub the seasoning mixture evenly over both sides.
3. Place the seasoned chicken in the bottom of a 6-quart slow cooker. Add the corn, jalapeño (if using), and minced garlic around and over the chicken.
4. Pour the chicken broth around the chicken. The liquid does not need to cover the chicken.
5. Cover and cook on low for 3 to 4 hours or high for 2 to 2 ½ hours, or until the chicken reaches an internal temperature of 165°F.
6. Remove the chicken from the slow cooker and place it on a plate. In a medium bowl, whisk together the mayonnaise, crema (or sour cream), lime juice, lime zest, chili powder, and paprika.
7. Stir the creamy sauce into the corn mixture in the slow cooker.
8. Shred the chicken and return it to the slow cooker. Stir to combine and cook on low for an additional 10 to 15 minutes, until warmed through.
9. Stir in the Cotija cheese and most of the cilantro. Top with additional Cotija, cilantro, and lime zest. Serve with lime wedges.

