



## Mexican Street Corn & Chicken Skillet



1/2 of recipe (about 1 1/4 cups): 392 calories, 15g total fat (3.5g sat. fat), 470mg sodium, 30.5g carbs, 4.5g fiber, 7.5g sugars, 32g protein

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**Prep:** 10 minutes    **Cook:** 15 minutes

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### Ingredients

1/4 cup light mayonnaise  
1 1/2 tbsp. fat-free plain Greek yogurt  
3/4 tsp. honey  
1/2 tsp. chili powder  
1/2 tsp. ground cumin  
1/4 cup crumbled feta cheese, divided  
3 tbsp. chopped fresh cilantro, or more for topping  
1/3 cup finely chopped red onion  
1 1/2 cups frozen sweet corn kernels  
6 oz. cooked and chopped skinless chicken breast

### Directions

In a medium bowl, combine mayo, yogurt, honey, chili powder, and cumin. Mix until uniform.

Fold in 2 tbsp. feta and the cilantro.

Bring a large skillet sprayed with nonstick spray to medium-high heat. Add onion, and cook and stir until slightly softened, about 3 minutes.

Add corn and 2 tbsp. water to the skillet. Cover and cook for 2 minutes, or until corn has thawed and water has mostly evaporated.

Remove lid. Stirring occasionally, cook until onion is soft and corn has blackened, about 6 minutes.

Reduce heat to medium. Add chicken to the skillet. Cook and stir until chicken is hot, about 2 minutes.

Remove skillet from heat. Add mayo mixture, and stir to coat.

Serve topped with remaining 2 tbsp. feta.

**MAKES 2 SERVINGS**

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