Plate Dream

Easy Street Corn Chicken Bowl

Fast, flavorful street-corn chicken bowl perfect for a nutritious dinner in under 30 minutes.

15 min	15 min	30 min	4	Easy	Mexican
Prep time	Cook time	Total time	Servings	Difficulty	Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb chicken breast, cut into bite-size pieces
- [ ] 1 cup fresh or frozen corn kernels
- [ ] 1 red bell pepper, diced
- [ ] 2 tbsp olive oil
- [ ] 1 tsp ground cumin
- [ ] 1 tsp smoked paprika
- [ ] Salt and black pepper to taste
- [ ] Juice of 1 lime
- [ ] 2 tbsp fresh cilantro, chopped

Optional Toppings

- [ ] 1 avocado, sliced
- [ ] A sprinkle of chili flakes
- [ ] Crumbled feta cheese

Instructions

1. Season the chicken pieces with cumin, smoked paprika, salt, and pepper; let it sit while you heat 1 tbsp olive oil in a large skillet over medium-high heat.
2. Add the chicken to the skillet and sear until golden brown on all sides, about 5-6 minutes; remove and set aside.
3. In the same skillet, add the remaining olive oil, then toss in the corn and diced red bell pepper. Sauté for 3-4 minutes until the corn is warm and the pepper just begins to soften.
4. Return the chicken to the pan, drizzle with lime juice, and stir everything together for another minute. Finish with the fresh cilantro and serve hot, topping with optional avocado, chili flakes, or feta as desired.

Nutrition per serving

380 kcal	30 g	32 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a spicier bowl, add a pinch of cayenne or a dash of hot sauce during the final stir.
- For a low-carb version, serve over cauliflower rice instead of traditional grains.
- A quick squeeze of extra lime just before eating keeps the flavors vibrant.