



# Fried Chicken Street Corn Tacos

## Introduction

If you're on the hunt for a fun and delicious twist on traditional tacos, look no further! This Fried Chicken Street Corn Taco recipe is a perfect blend of crispy fried chicken, flavorful street corn, and a zesty jalapeno lime ranch sauce. With a delightful combination of textures and flavors, these tacos are sure to impress your family and friends. Ideal for a casual dinner or a festive gathering, this dish brings the essence of street food right into your kitchen.

## Detailed Ingredients with measures

For the Fried Chicken:

- Boneless chicken thighs or breasts
- Buttermilk
- All-purpose flour
- Cornstarch
- Salt
- Pepper
- Paprika
- Garlic powder
- Cayenne

For the Street Corn Mix:

- Grilled corn (or canned corn, drained)
- Mayonnaise
- Cotija cheese (or feta)
- Lime juice
- Cilantro
- Chili powder

For the Jalapeno Lime Ranch:

- Ranch dressing
- Jalapeno (deseeded for less heat)
- Lime juice and zest
- Garlic
- Fresh cilantro

To Assemble:

- Small tortillas (corn or flour)
- Extra cilantro, lime wedges for garnish

## Prep Time

1 hour (or overnight for marinating)

## Cook Time, Total Time, Yield

Cook Time: 30 minutes

Total Time: 40 minutes

Yield: 4 servings

## Directions

1. Prep the Chicken: Marinate chicken in buttermilk for 1 hour (or overnight for extra tenderness).
2. Bread the Chicken: Combine flour, cornstarch, and spices in a bowl. Dredge marinated chicken in the mixture until well-coated.
3. Fry the Chicken: Heat oil in a skillet and fry chicken until golden and crispy. Slice into bite-sized pieces.
4. Prepare the Street Corn Mix: Grill or sauté corn, then mix with mayo, cotija cheese, lime juice, cilantro, and chili powder.
5. Make the Jalapeno Lime Ranch: Blend ranch dressing with jalapeno, lime juice, garlic, and cilantro until smooth.
6. Assemble the Tacos: Warm tortillas, add fried chicken, top with street corn mix, and drizzle with jalapeno lime ranch. Garnish with cilantro and lime wedges.
7. Serve immediately and enjoy!

See also Crispy Cheddar Chicken Bake

## Detailed Directions and Instructions

### Prep the Chicken

Marinate boneless chicken thighs or breasts in buttermilk for 1 hour. For

extra tenderness, consider marinating overnight.

### **Bread the Chicken**

In a bowl, combine all-purpose flour, cornstarch, salt, pepper, paprika, garlic powder, and cayenne. Dredge the marinated chicken in this mixture until it is well-coated.

### **Fry the Chicken**

Heat oil in a skillet over medium heat. Fry the coated chicken until it is golden brown and crispy. Once done, remove from the skillet and slice into bite-sized pieces.

### **Prepare the Street Corn Mix**

If using fresh corn, grill or sauté it until cooked. If using canned corn, drain it before proceeding. In a bowl, mix the corn with mayonnaise, cotija cheese (or feta), lime juice, chopped cilantro, and chili powder until well combined.

### **Make the Jalapeno Lime Ranch**

In a blender, combine ranch dressing, deseeded jalapeno, lime juice, garlic, and fresh cilantro. Blend until the mixture is smooth.

### **Assemble the Tacos**

Warm small tortillas (corn or flour). On each tortilla, add a portion of the fried chicken, top with the street corn mix, and drizzle with the jalapeno lime ranch. Garnish with extra cilantro and lime wedges.

### **Serve Immediately**

Enjoy the tacos while warm and fresh!

## Notes

### Marinating Time

For the best flavor and tenderness, marinating the chicken overnight is recommended if time allows.

### Spice Level

Adjust the quantity of jalapenos according to your heat preference, and keep them deseeded for a milder flavor.

### Cheese Substitute

Cotija cheese provides a traditional flavor, but feta can be used as a substitute if desired.

### Tortilla Options

You can use either corn or flour tortillas depending on your preference for texture and flavor.

See also Cheesy Garlic Parmesan Spaghetti

### Freshness

Serve the tacos immediately after assembly for the best taste and texture.

# Cook techniques

## Marinating Chicken

Marinating chicken in buttermilk for at least one hour helps to tenderize the meat and infuses it with moisture and flavor.

## Breading Technique

Use a dredging method to coat the marinated chicken. First, drag it through the flour and cornstarch mixture, ensuring an even coating to achieve a crispy texture when fried.

## Frying Chicken

Heat oil in a skillet to the right temperature before frying. Cooking until the chicken is golden brown creates a crispy outer layer while keeping the inside juicy.

## Grilling Corn

Grilling corn enhances its sweetness and adds a smoky flavor. Alternatively, sautéing works well when grilling isn't an option.

## Mixing Street Corn

Combine grilled or sautéed corn with mayonnaise, cheese, and spices for a deliciously creamy and flavorful street corn mix.

## Making Ranch Dressing

Blend ranch dressing with fresh ingredients like jalapeño, lime, garlic, and cilantro to create a zesty and creamy sauce that complements the tacos.

## Assembling Tacos

Warm tortillas before assembling your tacos. Layer fried chicken, street corn mix, and jalapeño lime ranch, then garnish for an appealing presentation.

## FAQ

### **Can I use chicken breasts instead of thighs?**

Yes, chicken breasts can be used, but thighs are recommended for juiciness and flavor.

### **How long should I marinate the chicken?**

Marinate the chicken for at least one hour; overnight is preferable for maximum tenderness.

### **Can I use frozen corn instead of grilled corn?**

Yes, frozen corn can be used; just make sure to thaw and drain it first.

### **What if I don't have cotija cheese?**

Feta cheese is a good substitute for cotija if you can't find it.

### **How can I make the ranch spicier?**

Include more jalapeño or add a pinch of cayenne pepper for extra heat.

See also Breakfast Sliders

### **Can I prepare the components in advance?**

Yes, you can prepare the chicken, street corn mix, and ranch dressing in advance; just assemble the tacos before serving.

## Conclusion

The Fried Chicken Street Corn Tacos with Jalapeno Lime Ranch are an explosion of flavor and texture, combining crispy fried chicken with the sweet and savory notes of street corn, all balanced by the creamy, zesty ranch dressing. This dish not only offers a delightful culinary experience but also serves as a fun, interactive meal that is perfect for gatherings or a casual dinner at home. Enjoy these tacos fresh, and don't hesitate to customize them to your taste preferences!

### **Spicy Shrimp Tacos**

Replace the fried chicken with spicy grilled shrimp for a seafood twist. Top with the same street corn mix and jalapeno lime ranch for a refreshing option.

### **Vegetarian Street Corn Tacos**

Use grilled or sautéed zucchini and bell peppers as a base instead of chicken, and pile on the street corn mix for a vibrant vegetarian alternative.

### **BBQ Pulled Pork Tacos**

Slow-cook pulled pork in a tangy barbecue sauce and fill the tortillas. Top with street corn and jalapeno lime ranch for a smoky flavor profile.

### **Fish Tacos with Cabbage Slaw**

Swap fried chicken for flaky fish and enhance with a crunchy cabbage slaw. The street corn mix and ranch dressing can add a lovely contrast

to the flavors.

### **Buffalo Chicken Tacos**

Use buffalo sauce-coated fried chicken for a kick. Complement with the street corn mix and drizzle the ranch dressing for cooling relief against the heat.

### **Beef Tacos with Avocado Salsa**

Utilize seasoned ground beef in place of chicken, topped with a fresh avocado salsa alongside the street corn and ranch for an extra burst of flavor.