

## Street Corn Chicken Rice Bowl: Zesty, Creamy & Flavorful Dinner

Street Corn Chicken Rice Bowl: A Flavor Explosion in Every Bite!



**TIME**  
**3-5 min**

**TEMP**  
**165°F**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

4 chicken thighs, boneless and skinless (about 1.5 lbs)  
1 tablespoon lime juice  
1 tablespoon avocado oil (or olive oil)  
1 teaspoon chili powder  
1 teaspoon cumin powder  
½ teaspoon garlic powder (or 2 cloves garlic, minced)  
½ teaspoon salt  
... teaspoon black pepper  
1 cup sweet corn kernels, grilled if possible (fresh or frozen, thawed)  
... cup thinly sliced red onion  
½ cup sour cream (keep half for drizzling)  
2 tablespoons mayonnaise  
½ cup Cotija cheese, crumbled (plus extra for garnish)  
1 teaspoon chili powder (such as Ancho or a mix)  
Salt and black pepper, to taste  
1 lime, cut into wedges (for serving)  
3 cups cooked rice (white or brown rice)  
Fresh cilantro, chopped (for garnish)

### DIRECTIONS

1. Season and Marinate the Chicken: In a medium bowl, combine the lime juice, avocado oil, chili powder, cumin powder, garlic powder (or minced garlic), salt, and black pepper. Whisk everything together until well combined. Add the boneless, skinless chicken thighs to the marinade, ensuring each piece is thoroughly coated. Cover the bowl and let the chicken marinate in the refrigerator for at least 15-30 minutes. For deeper flavor, you can marinate it for up to 2 hours.
2. Cook the Chicken: Heat a large skillet or grill pan over medium-high heat. Once hot, add the marinated chicken thighs. Cook for 8-10 minutes per side, or until the chicken is golden brown, cooked through (internal temperature should reach 165°F / 74°C), and the juices run clear. Remove the cooked chicken from the pan and let it rest on a cutting board for at least 5 minutes before slicing it into bite-sized pieces or thin strips.
3. Prepare the Street Corn Topping: In a separate medium bowl, combine the 1 cup sweet corn kernels (if using fresh or frozen, you can lightly grill or pan-sear them first for extra flavor), ... cup thinly sliced red onion, ½ cup sour cream, 2 tablespoons mayonnaise, ½ cup crumbled Cotija cheese, and 1 teaspoon chili powder. Season with salt and black pepper to taste. Squeeze in some fresh lime juice from one of the lime wedges to brighten the flavors. Mix everything together until well combined.
4. Prepare the Rice: If your rice isn't freshly cooked, gently reheat the 3 cups of cooked rice in a microwave or a saucepan with a tiny splash of water until it's warm and fluffy.

5. 5. Assemble the Bowls: To assemble, divide the warm, fluffy rice evenly among your serving bowls. Arrange the sliced chicken next to the rice in each bowl. Scoop a generous portion of the prepared street corn topping alongside the chicken.
6. 6. Garnish and Serve: Garnish each bowl with extra crumbled Cotija cheese and fresh chopped cilantro. Add a lime wedge to each bowl for an optional squeeze of fresh lime juice right before eating. For an extra kick, drizzle with more sour cream or sprinkle with Tajín seasoning (a Mexican chili-lime seasoning) on top. Serve hot and enjoy the incredible flavors!

## SWAPS & NOTES

Chicken Cut: While chicken thighs are juicy and flavorful, you

can use boneless, skinless chicken breasts sliced into strips (adjust cooking time down to about 3-5 minutes per side).

Oil: Avocado oil is great for higher heat cooking, but olive oil works perfectly fine for both the marinade and cooking.

Chili Powder for Chicken: Use a good quality chili powder.

You can add a pinch of cayenne pepper if you want more heat.

### TIPS FOR SUCCESS

**Marinate for Flavor:** Even a short marinade makes a big difference for the chicken's flavor and tenderness.

**Don't Overcook Chicken:** Cook chicken until just done (165°F / 74°C) to keep it juicy.

**Grill or Char Corn:** If possible, grill or char your corn kernels slightly.

This adds a fantastic smoky depth to the street corn topping.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/street-corn-chicken-rice-bowl-zesty-creamy-flavorful-dinner/>