

Cheesy Street Corn Chicken Casserole: Your New Favorite Weeknight Dinner

Street Corn Chicken Casserole



OVEN
375°F

TIME
7 min

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INGREDIENTS

Protein:

2 cups cooked shredded chicken

Vegetables:

4 cups corn kernels, fresh, canned, or thawed from frozen

Dairy:

8 ounces cream cheese, softened

1/2 cup sour cream

1/2 cup mayonnaise

1 1/2 cups shredded mozzarella or Monterey Jack cheese

Additional shredded mozzarella or Monterey Jack cheese for topping

1/2 cup grated Parmesan cheese

Flavor & Spice:

2 tablespoons unsalted butter

2 cloves garlic, minced

1/2 teaspoon chili powder

1/4 teaspoon smoked paprika

1/4 teaspoon cayenne pepper (optional, for a little heat)

1/4 cup chopped fresh cilantro

1 tablespoon lime juice

Garnish (Optional):

Additional chopped cilantro

Crumbled cotija cheese

More chili powder and lime wedges

Swaps and Notes:

Chicken: If you don't have cooked chicken on hand, you can quickly cook two large chicken breasts and shred them. Rotisserie chicken is also a fantastic shortcut that's ready to go.

Corn: Fresh corn, cut from the cob, gives the best flavor and texture. If using canned, be sure to drain it well. Frozen corn is a great option too—just thaw it before using.

Cheese: I love a blend of mozzarella and Monterey Jack for that perfect melt, but you can use pepper jack for a spicy kick or just straight mozzarella if that's what you have. Cotija cheese is a more traditional choice for street corn and makes a wonderful garnish.

Spices: The chili powder, smoked paprika, and cayenne are key to the street corn flavor. Feel free to adjust the cayenne based on your spice preference.

Mayonnaise/Sour Cream: This combination creates a rich, creamy sauce. You can use all sour cream or all mayonnaise if you prefer, but the blend is truly the best.

Step-by-Step Instructions:

Preheat and Prep: Preheat your oven to 375°F (190°C). Grease a 9x13-inch baking dish.

Sauté the Corn: In a large skillet, melt the butter over medium-high heat. Add the corn kernels and cook for 5-7 minutes, stirring occasionally, until they start to char slightly. This step is crucial for that authentic street corn flavor!

Build the Sauce: Reduce the heat to low. Add the minced garlic and cook for about 30 seconds until fragrant. Stir in the softened cream cheese, sour cream, and mayonnaise until smooth and well combined.

Add Flavor: Mix in the chili powder, smoked paprika, and cayenne pepper (if using). Stir until the spices are fully incorporated into the sauce.

Combine: Remove the skillet from the heat. Fold in the shredded chicken, 1 1/2 cups of shredded mozzarella/Monterey Jack cheese, grated Parmesan cheese, chopped cilantro, and lime juice. Stir everything together until the chicken and corn are evenly coated.

DIRECTIONS

1. **Preheat and Prep:** Preheat your oven to 375°F (190°C). Grease a 9x13-inch baking dish.
2. **Sauté the Corn:** In a large skillet, melt the butter over medium-high heat. Add the corn kernels and cook for 5-7 minutes, stirring occasionally, until they start to char slightly. This step is crucial for that authentic street corn flavor!
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5. **Combine:** Remove the skillet from the heat. Fold in the shredded chicken, 1 1/2 cups of shredded mozzarella/Monterey Jack cheese, grated Parmesan cheese, chopped cilantro, and lime juice. Stir everything together until the chicken and corn are evenly coated.
6. **Bake:** Transfer the mixture to your prepared baking dish. Spread it into an even layer.
7. **Top it Off:** Sprinkle the remaining shredded cheese over the top of the casserole.
8. **Bake to Perfection:** Bake for 20-25 minutes, or until the cheese is melted and bubbly and the edges are golden brown.
9. **Garnish and Serve:** Let the casserole cool for a few minutes before serving. Garnish with a sprinkle of fresh cilantro, a pinch of chili powder, and a squeeze of fresh lime juice.

10. **Tips for Success: Char the Corn:** Don't skip the step of charring the corn! It adds a depth of flavor that really makes this dish special.
11. **Soften the : Cream Cheese:** Make sure your cream cheese is at room temperature. This will help it mix smoothly into the sauce without leaving any lumps.
12. **Taste and : Adjust:** Before you put the casserole in the oven, give the mixture a quick taste. You can adjust the seasoning, add more cayenne for heat, or a little more lime juice for a tangy pop.
13. **Don't : Overbake:** Once the cheese is melted and bubbly, and the casserole is heated through, it's done. Overbaking can make the chicken dry.
14. **Serving Suggestions and Pairings:** This casserole is a meal in itself, but it pairs wonderfully with a few simple sides. A light green salad with a zesty vinaigrette would be a great contrast to the richness of the dish. For a more festive meal, serve it with some tortilla chips for dipping or a side of black beans and rice. To drink, I love a crisp, light beer or a refreshing glass of blueberry lemonade.
15. **Nutritional Information (per serving, approximate):**
Calories: 450 kcal
16. **Carbohydrates:** 20g
17. **Protein:** 30g
18. **Fat:** 28g
19. **Saturated : Fat:** 15g
20. **Cholesterol:** 105mg
21. **Sodium:** 750mg
22. **Fiber:** 3g
23. **Sugar:** 5g
24. **Disclaimer:** Nutritional values are estimates and can vary based on specific ingredients and portion sizes.
25. **Storage and Leftover Tips:** This casserole stores beautifully. Simply cover the baking dish with plastic wrap or aluminum foil and refrigerate for up to 3 days. To reheat, you can pop it in the microwave for a quick meal or, for best results, heat it in the oven at 350°F (175°C) until warmed through. You can also freeze individual portions in an airtight container for up to 2 months. Thaw in the fridge overnight before reheating.

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If using canned, be sure to drain it well.

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