

Quick Smoky Brisket Tacos with Cotija & Lime

Smoky Brisket Tacos with Creamy Street Corn Elote



TIME
25 min

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INGREDIENTS

8 small corn or flour tortillas
2 cups smoked or braised brisket, shredded
2 cups corn kernels (grilled or pan-roasted)
1/4 cup mayonnaise
2 tablespoons sour cream
1/2 teaspoon chili powder
1/2 teaspoon smoked paprika
1/4 teaspoon garlic powder
1/4 cup crumbled cotija cheese
1 tablespoon lime juice
2 tablespoons chopped cilantro
Salt and pepper to taste
Lime wedges, for serving

DIRECTIONS

1. Make the Creamy Elote: In a mixing bowl, combine mayonnaise, sour cream, chili powder, smoked paprika, garlic powder, lime juice, and a pinch of salt.
2. Stir in the roasted corn and crumbled cotija cheese. Mix until well coated and creamy. Set aside.
3. Warm the Tortillas: Heat a dry skillet over medium heat. Warm tortillas for 30-60 seconds per side until soft with slight char marks.
4. Wrap them in a clean kitchen towel to keep warm.
5. Reheat the Brisket: Warm shredded brisket in a skillet over medium heat or microwave until heated through. If it looks dry, add a splash of beef broth.
6. Assemble the Tacos: Divide brisket evenly among the tortillas.
7. Top generously with creamy street corn.
8. Finish with chopped cilantro, extra cotija if desired, and a squeeze of fresh lime.
9. Serve immediately.

SWAPS & NOTES

Shredded rotisserie chicken or pulled pork works beautifully.
Make it lighter: Swap Greek yogurt for sour cream and use light mayo.

Feta cheese is a great substitute with a similar salty bite.
Add diced jalapeños or a pinch of cayenne to the elote mixture.

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