

Choco Fever Dream

Zesty Street Corn Chicken Rice Bowl

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**Mexican** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb chicken breast, diced
- [ ] 2 cups corn kernels (fresh or frozen)
- [ ] 1 cup long-grain rice
- [ ] 2 cups water or low-sodium chicken broth
- [ ] 1 red bell pepper, diced
- [ ] 2 tbsp olive oil
- [ ] 1 tsp smoked paprika
- [ ] 1 lime, juiced
- [ ] 1/4 cup fresh cilantro, chopped
- [ ] Salt and pepper to taste

Optional Toppings

- [ ] Crumbled queso fresco
- [ ] Sliced avocado
- [ ] A drizzle of crema or Greek yogurt

Instructions

1. Heat 1 tbsp olive oil in a large skillet over medium-high heat. Season chicken with salt, pepper, and half the smoked paprika, then sear until golden brown, about 5-6 minutes. Remove and set aside.
2. In the same skillet, add remaining oil and toss in corn kernels and red bell pepper. Cook, stirring, until the corn begins to char, about 3-4 minutes. Sprinkle the remaining paprika.
3. While the vegetables are humming, rinse rice under cold water. Add rice and water (or broth) to a saucepan, bring to a boil, then reduce to a simmer, cover, and cook 12-15 minutes until fluffy.
4. Return the chicken to the skillet, mix gently with the corn, and heat through. Finish with lime juice, cilantro, and a pinch of salt. Spoon rice into bowls, top with the chicken-corn mixture, and add optional toppings if desired.
5. Serve immediately, letting the warm steam carry the scent of smoked corn and lime.

Nutrition per serving

420 kcal	32 g	45 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a spicier bowl, add a pinch of cayenne with the paprika.
- For extra crunch, toss in toasted pepitas just before serving.
- A splash of chicken broth while cooking the rice adds depth.