

extension

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 Entrée

Street Corn Tacos

Helpful Hints

- **Before making tacos, wrap tortillas in a damp paper towel and microwave for 15 seconds.**
- **No pork, no problem! Use chicken, fish, or beef.**
- **Taco with a twist! Replace the shell with a bell pepper or lettuce wrap.**

Street Corn Tacos

Makes 8 Tacos

Ingredients

½ onion, thinly sliced

1 jalapeño, cored and thinly sliced (remove seeds for less heat)

1 lime, cut into 4 wedges

4 tablespoons sour cream

½ teaspoon chili powder

1 can whole kernel corn,
15.25 ounces, drained

Cooking spray

1 pound ground pork

2 tablespoons taco seasoning

8 small tortillas

Directions

1. In a small bowl, mix onion, jalapeño to taste, juice from 2 lime wedges, and a pinch of salt. Set aside
2. In a second bowl, mix sour cream, ½ teaspoon chili powder, juice from 1 lime wedge, and pinch of salt and pepper.
3. Pat corn dry with paper towel. Heat skillet to medium and add corn. Cook without mixing until browned on bottom, 5 minutes. If corn pops, cover pan. Remove corn from skillet and set aside.
4. Spray skillet with cooking spray and return to medium heat. Cook pork until browned; add taco seasoning and ¼ cup water. Cook until water is absorbed, about 3 minutes.
5. Fill tortillas with pork and corn. Top tacos with sour cream mixture and onion and jalapeno mixture. Serve and enjoy.