

Chicken Tacos with Corn Salsa

Dairy Free

READY IN

SERVINGS

CALORIES

O

6 min.

6

MAIN COURSE

MAIN DISH

DINNER

Ingredients

Ib oz black beans drained and rinsed canned
10 oz canned tomatoes diced with green chilies, drained canned
1 tablespoon chili powder
2 large ears of corn
8 taco-sized flour tortillas warmed soft
3 tablespoons cilantro leaves fresh chopped for garnish
1 teaspoon garlic powder
2 tablespoons olive oil

	S servings salt and pepper	
4	chicken breast halves boneless skinless	
Equ	ıipment	
b	powl	
g	grill	
Dire	ections	
P	Preheat a gas grill to medium.	
N	Mix beans, tomatoes and cilantro in a medium bowl.	
Ir	n a small bowl, combine chili and garlic powders, 1/2 tsp salt and 1/4 tsp pepper.	
	Orizzle chicken with 1 Tbsp olive oil and rub with spice blend.	
	Orizzle corn with remaining 1 Tbsp olive oil; season with salt and pepper. Grill corn until lightly charred, 5 to 6 minutes, turning twice.	
	Remove to a plate. Grill chicken until cooked through, 9 to 10 minutes, flipping once. Slice chicken into strips.	
	Once corn has cooled slightly, slice of kernels and stir into bean-tomato mixture. Taste and season with salt and pepper.	
	Divide salsa and chicken among tortillas and serve immediately.	
	Nutrition Facts	
Matrition Lagis		
	PROTEIN 27,49% FAT 26,24% CARBS 46,27%	
	···· ZJET/0	
Properties		

Glycemic Index:11.83, Glycemic Load:6.26, Inflammation Score:-7, Nutrition Score:20.907391289006%

Flavonoids

Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg Quercetin: 0.11mg, Quercetin: 0.11mg, Quercetin: 0.11mg

Nutrients (% of daily need)

Calories: 368.52kcal (18.43%), Fat: 10.92g (16.8%), Saturated Fat: 2.49g (15.56%), Carbohydrates: 43.33g (14.44%), Net Carbohydrates: 35.1g (12.76%), Sugar: 5.7g (6.34%), Cholesterol: 48.21mg (16.07%), Sodium: 881.96mg (38.35%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 25.74g (51.48%), Vitamin B3: 11.41mg (57.03%), Selenium: 34.68µg (49.54%), Vitamin B6: 0.76mg (38%), Phosphorus: 374.71mg (37.47%), Fiber: 8.23g (32.92%), Vitamin B1: 0.45mg (29.96%), Folate: 108.38µg (27.09%), Manganese: 0.52mg (25.85%), Potassium: 797.65mg (22.79%), Iron: 4.07mg (22.63%), Vitamin B2: 0.34mg (19.94%), Magnesium: 78.46mg (19.61%), Vitamin B5: 1.68mg (16.84%), Copper: 0.27mg (13.65%), Vitamin C: 10.52mg (12.75%), Vitamin A: 578.68IU (11.57%), Vitamin B12: 0.15µg (2.51%)