



CLONAKILTY

CHICKEN & SWEETCORN TACOS





Chicken & Sweetcorn Tacos

Recipe by Chef Eunice Power

Ingredients

- 4 skinless chicken breasts , each one slice into 4 pieces
- 3 tbsp Irish Yogurts Clonakilty Greek Style Natural Live Yogurt
- 2 tbsp taco or fajita seasoning
- 2 tbsp rapeseed or olive oil
- 400g frozen sweetcorn
- 1 × 400g can black beans, drained and rinsed



- 2 garlic cloves, crushed
- ¼ red cabbage, finely shredded
- Juice of 1 lime, plus wedges to serve
- Small bunch fresh coriander, chopped
- 8 small soft tortilla wraps (shop-bought)
- 2 tbsp Irish Yogurts Clonakilty Greek Style Natural Live Yogurt
- Chilli sauce, to serve
- Salt and pepper

Directions

- Mix the yogurt with the taco seasoning. Coat the chicken evenly, cover, and marinate for 30 minutes (up to 4 hours in the fridge).
- Preheat oven to 200°C (180°C fan) / 400°F.
Place chicken on a lined baking tray, drizzle with 1 tbsp oil, and bake for 20 minutes until cooked through. Rest for 5 minutes
- Toss the red cabbage with lime juice, half the coriander, and a pinch of salt. Set aside to lightly pickle.
- Heat 1 tbsp oil in a frying pan over medium-high heat. Add frozen sweetcorn and cook for 5–7 minutes until lightly charred. Stir in black beans and garlic. Cook for 2–3 minutes, add a squeeze of lime juice, and season with salt and pepper.
- Heat each wrap briefly in a dry frying pan or microwave until soft and pliable
- Layer each wrap with cabbage slaw, baked chicken, and the sweetcorn-bean mix. Add a spoonful of Greek Style yogurt, a drizzle of chilli sauce, and a sprinkle of coriander. Serve with lime wedges.