## Mexican Street Corn Black Bean Chicken Casserole



## FOODSERVICE

SERVING SIZE: 4

## Ingredients

- 4 units Chicken Breast
- 1/2 tablespoon Salt
- 2 teaspoons Chili Powder
- 1 cup Furmano's Whole Kernel Golden Sweet Corn, Drained
- 1 3/4 cups Furmano's Black Beans, Drained & Rinsed
- 1 tablespoon Chili Powder
- 1/2 cup Cotija Cheese



Black Beans - 15.5 oz.

In This Recipe



Black Beans, Low Sodium -Bella Vista



Whole Kernel Golden Sweet Corn



Pouch Black Beans in Brine



Black Beans in Brine

## Preparation

- 1. Preheat oven to 375F.
- 2. In a medium sized mixing vessel, add Chicken, Salt and Chili Powder. Lay into the casserole dish.
- 3. Top the Chicken with Corn and Black Beans.
- 4. Sprinkle Chili Powder on Corn and Black Beans and add Cotija
- 5. Bake for 20-25 minutes, until Chicken is cooked through.

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