



Corn Bhel

BY SUNIL KUMAR



You will need:

1 1/3 cup corn kernels 1/2 cup coriander leaves 1
teaspoon chaat masala 2 teaspoon green
chutney 5 papdi 1 1/2 potato 2 1/3 cup sev 1
cucumber 2 teaspoon sweet tamarind sauce 1
1/2 tomato 2 onion salt as required



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Method :

- Boil the potatoes for 10-12 minutes and potatoes cool. Drain the
- excess water, peel the potatoes and keep them aside in a bowl. Similarly, place another pressure
- cooker with water and corn kernels. Boil the corn kernels for 10-12 minutes. Wash and chop cucumber, coriander
- leaves, tomatoes, onions and boiled potatoes. Keep them aside in a deep bowl.
- Crush the papdi and add it to the bowl. Also add salt, sev, green and sweet chutney and chaat masala. Mix all the ingredients well. Serve!



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