

Baby Corn Pudhina Recipe



- Total Time 20m
- Prep Time 10 m
- Calories 182

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Baby Corn Pudhina is an interesting appetizer which will be loved by everyone who likes to explore various flavours and tastes. Give a try to this fusion recipe made mainly with baby corns and your all time favorite refreshing green chutney. Instead of preparing baby corns in regular and normal way, prepare them in this this amazing and an unique way by following this recipe. This recipe gives an exotic and an interesting twist to the regular baby corns recipe. As soon as you take its bite you will simply want more and more of it. We are sure that this appetizer will be enjoyed by people of all age groups. You can even choose to serve this delectable recipe as a side dish along with a crispy parantha or chapati. Introduce this to your family and friends on various occasions such as kitty party, game night, pot luck, picnic, party or on a family get-together. You can even pack them for lunch or take them on picnic. This could be a perfect snack for your evening or morning breakfast too. It will take less than 30 minutes to prepare this crispy appetizer. The ingredients used in preparation of this appetizer are easily available. This is a simple

and an easy to follow recipe. Prepare this appetizer soon and relish its awesome taste with your loved ones.

Ingredients of Baby Corn Pudhina

- ❖ 4 cup baby corn
- ❖ 2 1/2 teaspoon corn flour
- ❖ 0 salt as required
- ❖ 1 tablespoon lemon juice
- ❖ 6 green chilli
- ❖ 5 teaspoon lemon wedges
- ❖ 4 teaspoon low fat butter
- ❖ 1/2 teaspoon black salt
- ❖ 1/2 cup onion
- ❖ 0 green chutney as required
- ❖ 0 sugar as required

How to make Baby Corn Pudhina

❖ Step 1

To prepare this delicious appetizer, first, take a deep-bottomed pan and place it on high flame. Then, pour and boil good amount of water in it. Also, add little amount of salt as required. Now, add baby corns in it and cook them in boiling water until they become tender. Once done, turn the flame off and drain the water.

❖ Step 2

Now, transfer the boiled baby corns in a large sized bowl. Now, add green chutney in it and mix properly. Keep aside for at least next 20 minutes so that the flavours infuse properly.

❖ **Step 3**

Next, take a medium sized non-stick pan and place it on low-medium flame. Then, add and melt butter in it. Next, add onion, sugar, green chillies, lemon juice in the pan and saute for next 5 minutes. Now, transfer the marinated baby corns in the pan and saute them for a minute or two. Then, add corn flour, black salt in the pan and mix well. Once done, turn the flame off.

❖ **Step 4**

Lastly, transfer the prepared corns in a serving dish. Serve immediately along with lemon wedges.