

Cheese Corn Balls Recipe



- Total Time 30m
- Prep Time 15 m

Ingredients of Cheese Corn Balls

- ❖ 50 gm boiled, peeled potato
- ❖ 25 gm American corn kernels
- ❖ 1 tablespoon corn flour
- ❖ 1 pinch salt
- ❖ 70 gm grated cheddar cheese
- ❖ 3 finely chopped green chilli
- ❖ 1 cup refined oil

How to make Cheese Corn Balls

❖ **Step 1**

To make these yummy cheese balls, mix the corn, potatoes and grated cheese (leave a little for topping) in a bowl. Then add the green chillies and salt in it. Mix well and take portions from the mixture. Using your hands, roll the mixture into small balls. Now, put a frying pan over medium flame and heat oil in it.

❖ **Step 2**

Once the oil is sufficiently hot, roll the prepared balls in corn flour and carefully place them in the frying pan. Fry the cheese balls until golden brown and when done, remove the frying pan from flame. Drain the excess oil and transfer the Cheese Corn Balls to a serving dish. While serving, sprinkle the reserved cheese on top. Pair the delicious snack with sauce or mint chutney.