

Corn and Coconut Soup Recipe



- Total Time 25m
- Prep Time 10 m
- Calories 382

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Corn and Coconut Soup is a delicious soup recipe that you can make for your family and friends in monsoons and winters. This Continental recipe is a perfect option for all the foodies who prefer gluten-free food. This soup recipe is cooked using coconut milk, corns, mixed herbs, and chili flakes. If you are a fan of creamy soups, you can garnish with some fresh cream and enjoy it hot! This appetizer recipe can be enjoyed on kitty parties and get-togethers. Try this and enjoy with your loved ones!

Ingredients of Corn and Coconut Soup

- ❖ 3 cup coconut milk
- ❖ 0 salt as required
- ❖ 1 teaspoon chilli flakes
- ❖ 3 cup corn

- ❖ 1 teaspoon mixed herbs
- ❖ 2 sprigs coriander leaves

How to make Corn and Coconut Soup

❖ Step 1

To start with, put a pressure cooker on medium flame and add corns in it along with water. Close the lid of the cooker and cook the corns till a whistle comes. Once done, let the steam remove itself.

❖ Step 2

Next, put a deep-bottomed pan on medium flame and add the boiled corns in it along with coconut milk. Stir once and cook the mixture for about 5 minutes. Keep stirring.

❖ Step 3

Add in the salt, mixed herbs and chili flakes in the pan and stir well. Cook the soup once again for 6 to 7 minutes and garnish with coriander sprigs. Serve hot