

Corn Kebab Recipe



- Total Time 30m
- Prep Time 10 m

Ingredients of Corn Kebab

- ❖ 2 cup frozen sweet corn
- ❖ 2 large potato
- ❖ 0 refined oil as required
- ❖ 3 green chilli
- ❖ 0 water as required
- ❖ 1/2 cup rice flour
- ❖ 1 handful coriander leaves
- ❖ 1 cup fenugreek leaves (methi)
- ❖ 0 salt as required

Step 1: Defrost sweet corn, wash and chop vegetables

To start preparing this delicious recipe, start by defrosting the sweet corn and then wash them under running water. Then, take the coriander leaves, fenugreek leaves, and the green chilies and wash them under running water too. Using a clean chopping board, chop them up separately and keep aside.

Step 2: Boil sweet corn kernels and potato separately

Now, take a pan over medium flame and add water in it. Then, add the sweet corn kernels and boil them till they get tender. While that boils, take a deep bottomed pan and add water and the potato in it. Boil this too until it turns soft. Drain the water from both pans, then, peel and mash the potato and transfer the boiled kernels into a grinder. Grind it into a crumbly paste and keep aside.

Step 3: Mix mashed potato, corn paste and other ingredients

Now, take a large mixing bowl and add the mashed potato as well as the corn paste in it. Then, add the chopped green chilies, fenugreek leaves, coriander leaves, rice flour, and salt and mix them thoroughly. Next, divide the mixture into small balls and flatten them with your palm to make tikkis.



Step 4 Shallow fry kebabs and serve

Take a non-stick pan over medium flame and heat oil in it. Then, transfer the prepared kebabs onto it one by one and shallow fry them till both sides turn golden brown. When all the kebabs are done, transfer them to a serving tray and pair it with green chutney or any dip of your choice. Serve hot and enjoy!