

Corn Methi Tikki Recipe



- Total Time 30m
- Prep Time 10 m
- Calories 335

Bookmark Add To Collection

Give a twist to those old aloo tikkis which you've been gorging on since you were a kid! Corn Methi Tikki is a delicious recipe that provides an interesting combination of variety of yummy ingredients including methi and sweet corn which not only adds taste but also gives your meal enough nutritive value. It can be served in any occasion such as kitty party and game nights and surely wouldn't take more than 20 minutes to prepare. These scrumptious tikkis can be enjoyed along with any chutney of your choice. Relish the tempting flavours of the tikki with your loved ones and a piping hot cup of tea.

Ingredients of Corn Methi Tikki

- ❖ 1 cup potato
- ❖ 2 cup frozen sweet corn
- ❖ 2 teaspoon green chilli
- ❖ 0 refined oil as required

- ❖ 1 cup fenugreek leaves (methi)
- ❖ 4 tablespoon coriander leaves
- ❖ 4 tablespoon rice flour
- ❖ 0 salt as required

How to make Corn Methi Tikki

❖ **Step 1**

To begin with, put frozen sweet corn kernels under running water and defrost them. Now place a pressure cooker on medium flame, add enough water to boil corn and potatoes. In the meanwhile, take fresh methi (fenugreek) leaves, coriander and green chilies and chop them separately.

❖ **Step 2**

Put fenugreek leaves, coriander and green chilies in a bowl. Take the boiled sweet corn, potatoes and crush and mash them respectively. Mix all of these ingredients together.

❖ **Step 3**

Roll out few balls from the prepared methi mixture and flatten them enough as to give them just the right appearance of round tikkis.

❖ **Step 4**

Pour 2 tsp refined oil on a non-stick pan which is to be kept on medium flame. Now gently put the round tikkis and pan fry them until they turn golden brown from both sides. You can add a tsp of oil, each time you pan fry a tikki. Serve hot and enjoy with any dip of your choice!