

Corn Rice



- Total Time 30m
- Prep Time 10 m
- Calories 304

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Easy and sumptuous, this rice recipe is a great saviour when unexpected guests arrive! Sometimes serving plain rice is just not an option and at that time this easy recipe comes to your rescue. It is quick and looks appetizing, and will make your guests feel special too! Imagine the crunchy corns finding their way through the soft rice grains. The contrasting colour of yellow and white makes the dish look enticing and you can garnish it with shredded spring onions and top up with cherry tomatoes as a 'cherry on the cake', literally! A great idea for kitty parties or game nights, Corn Rice goes well with any kind of vegetarian or non-vegetarian gravy. So, what are you waiting for, cook that goodness of corns and sprinkle your love!

Ingredients of Corn Rice

- ❖ 1 cup American corn kernels
- ❖ black pepper as required
- ❖ 1/4 cup vegetable oil
- ❖ 5 cloves garlic
- ❖ 1/2 onion
- ❖ 200 gm long grained rice
- ❖ salt as required
- ❖ 1 1/2 spring onions
- ❖ 2 egg

For Garnishing

- ❖ 1 1/2 tablespoon coriander leaves

How to make Corn Rice

❖ **Step 1**

Firstly, wash rice and corn under running water and keep them aside. Now place two pressure cookers on separate burners over medium flame and pour water in them.

❖ **Step 2**

Add corn kernels in one pressure cooker and rice in the other. Pour few drops of oil in the second pressure cooker which has rice. This will help the rice grains to not stick together. Boil both the ingredients. Once boiled, keep them aside.

❖ **Step 3**

On the other hand, place coriander leaves over a chopping board and keep them aside. Now, slice garlic cloves, spring onions and onions, and keep them in separate bowls.

❖ **Step 4**

Next, take a bowl and add eggs in it. Beat the eggs and keep them aside. Now, place a fry pan over medium heat and add chopped garlic and corns. Stir until golden brown in colour.

❖ **Step 5**

Now add onions and fry until translucent. Then, add beaten eggs and stir the mixture. Now, add spring onions and rice. Stir the mixture gently.

❖ **Step 6**

Turn the flame high and sprinkle salt and black pepper. Garnish with chopped coriander leaves and serve.