

Corn Salad



- Total Time 15m
- Prep Time 5 m

How about diving into a bowl full of taste and flavours, sounds indulgent right! Then this amazing Corn salad is perfect to please your palates. Light and spicy, corn salad is an instant salad recipe, which can be easily made and packed for work, when you're running out of time. Made with American corn kernels, onions and tomatoes, this healthy salad recipe is full of essential nutrients. The tangy flavour of lemon juice makes it a lip-smacking salad recipe. If you're fond of veggies, then you can customize this salad recipe as per your taste preference and add more vegetables like bell peppers, baby corns, broccoli and more. This salad recipe is a little high on spice quotient as it has green chillis in good quantities. You can adjust its spiciness if you aren't a spice junkie. This easy-to-make salad recipe is a great option for cocktail parties and kitty parties. it goes well with drinks. You can also carry this quick salad recipe on picnics and road trips. You can pair this delicious salad recipe with a chilled glass of juice to complete your meal. It is a great breakfast recipe as well. You can also use different salad dressings for this corn salad recipe, but trust us, this classic corn salad tastes the best when eaten without any dressing. So, without a further ado, just follow us through this simple steps and nail this amazing delifght!

Ingredients of Corn Salad

- ❖ 2 cup american corn kernels
- ❖ 1 medium chopped tomato
- ❖ 4 tablespoon lime juice
- ❖ water as required
- ❖ 1 chopped onion
- ❖ 3 medium green chilli
- ❖ 2 salt as required
- ❖ black pepper as required

For Garnishing

- ❖ 1 handfuls chopped coriander leaves

How to make Corn Salad

❖ Step 1 Boil the corn kernels

To make this easy and delicious Corn Salad recipe, defrost the frozen corn kernels by keeping them at room temperature for 15-20 minutes. Now, transfer them in a bowl. Take a deep pot and add water in it. Heat the pot over high flame and bring the water to boil. Add salt and corns to it.

❖ Step 2 Cook the corn kernels

Cook the corn kernels on medium heat for nearly 5-8 minutes or until done. Once done, strain the excess water and transfer the corns in a glass bowl. While the corns are still hot, add chopped onions, tomatoes, chilies and fresh lime juice. Toss the ingredients well and check for salt before serving.

❖ Step 3 Garnish and relish!Cook

Garnish the delicious corn salad with freshly chopped coriander leaves and serve it to your family and friends. You can add different salad dressings to this salad recipe.

Note: You can also add salad dressing to it. However, it tastes best when you prepare it in a simple way.