

Creamy Corn Salad



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- Total Time 25m
 - Prep Time 15 m

Creamy Corn Salad is a delicious and easy-to-make American recipe. The main ingredients used to prepare this salad are corn kernels, green onions and tomatoes. Mayonnaise which is used as a dressing in this salad adds a creamy flavour to it. Try this easy lip-smacking dish on occasions like game nights, pot luck, buffet and kitty parties. Enjoy this delectable delicacy on Sunday brunches with your loved ones. You can try variations of this salad recipe by adding more vegetables like olives, etc as per your choice. To make it a complete vegetarian recipe, use eggless mayonnaise. Enjoy!

Ingredients of Creamy Corn Salad

- ❖ 400 gm American corn kernels
- ❖ salt as required
- ❖ 1 1/2 tomato
- ❖ black pepper as required
- ❖ 25 gm green onion

For Dressing

- ❖ 70 ml mayonnaise

For Garnishing

- ❖ 10 gm basil

How to make Creamy Corn Salad

❖ Step 1

Place a large pot on medium heat, add corn kernels and 4 cups of water to it. Cover the pot and boil the corn for 10-12 minutes till they turn tender. Remove the pot from heat, drain the excess water and let the corn cool.

❖ Step 2

Meanwhile, chop tomatoes, basil leaves and green onions and keep them in a deep bowl.

❖ Step 3

Now add the corn kernels, mayonnaise, salt, and black pepper to the chopped tomatoes, basil leaves and green onions. Mix them well.

❖ Step 4

Refrigerate the salad for half an hour and serve..