

Masala Corn Chat



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- Total Time 25m
 - Prep Time 5 m
 - Calories 110

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It's time to change the way you relish corns, this spicy and tangy corn chaat will certainly be a treat for your taste buds and can be prepared under 20 minutes. Masala Corn is an easy-to-make dish, which is truly delicious. This chaat recipe is prepared with boiled corns, butter, lemon juice and spices like chaat masala, garam masala, and chilli powder. You can try this yummy snack on occasions like kitty party, pot luck and even picnic. Try it at home and enjoy with your loved ones!

Ingredients of Masala Corn

- ❖ 2 cup corn
- ❖ 1/2 teaspoon garam masala powder
- ❖ 1/4 cup lemon juice
- ❖ 0 salt as required

- ❖ 4 teaspoon butter
- ❖ 1/4 teaspoon chilli powder
- ❖ 1/2 teaspoon chaat masala

How to make Masala Corn

❖ **Step 1 Boil the corns**

To prepare this delicious dish, start boiling the corns in water over medium flame in a deep-bottomed pan. Add some salt in it, and when done, switch off the burner.

❖ **Step 2 Saute the ingredients**

Next, put a pan on medium flame and melt butter in it. Then add the boiled corns along with salt as per your taste, garam masala powder, chaat masala, and chili powder. Saute the ingredients for about 5 minutes or so.

❖ **Step 3 Masala corns are ready!**

The corns will turn light brown in colour. Once cooked, turn off the flame and serve hot!