

Mushroom Corn Masala Recipe



- Total Time 35m
- Prep Time 10 m
- Calories 38

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Mushroom Corn Masala is a delicious and tasty side dish which goes well with roti, chapati, naan, plain rice, pulaos and biryanis. It has a tangy and savoury taste in it. Prepared from mushrooms, corns coriander, garlic and ginger pate, onions, tomatoes and fresh cream, this dish is perfect for all age groups. The ingredients are very easily available, so you don't have to go to any lengths to treat your body with this healthy snack. Corn is high in carbs and packed with fiber, vitamins and minerals such vitamin C, B vitamins, magnesium and potassium. It's also relatively low in protein and fat. You can make this recipe if you have sudden guests dropping by or as an after-school snack for the kids. They are going to love it and you won't be worried about their health. You can make this dish at anytime of the day or serve this during lunches and dinners and a side dish or salad. It also serves as a great snack for in between meals, or for when you're struck with a sudden hunger pang. Get ready to receive many compliments for this healthy and refreshing recipe. Follow us through these easy steps and impress everyone with it.

Ingredients of Mushroom Corn Masala

- ❖ 24 medium mushroom
- ❖ 2 tablespoon ginger paste
- ❖ 4 teaspoon Red chilli powder
- ❖ 25 crushed to paste cashews
- ❖ 4 pinches salt
- ❖ 6 medium finely chopped onion
- ❖ 8 finely chopped tomato
- ❖ 2 tablespoon garlic paste
- ❖ 4 teaspoon coriander powder
- ❖ 4 tablespoon sunflower oil
- ❖ 6 teaspoon fresh cream
- ❖ 1 cup Frozen Sweet corn

For Garnishing

- ❖ 2 handful chopped coriander leaves

How to make Mushroom Corn Masala

❖ **Step 1**

Clean and halve the mushrooms.

❖ **Step 2**

Heat oil in a pan over medium flame. Saute the onions and tomatoes for 5 minutes.

❖ **Step 3**

Add ginger garlic paste, salt red chilli powder and coriander powder . Stir well.

❖ **Step 4**

Add the sweet corn kernels and mushrooms. Add the cashew nut paste and mix well.

❖ **Step 5**

Cook for a few minutes, about 8 to 10 minutes or until mushrooms are soft. Remove from flame.

❖ **Step 6**

Garnish with cream and coriander leaves.