

Spicy Chilli Corn Recipe



- Total Time 20m
- Prep Time 10 m
- Calories 20

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A healthy snack made with the goodness of crispy fried corn kernels and a melange of rich aromatic blended spices, this is an interesting snack recipe that you can prepare any time. Check out this restaurant-style Spicy Chilli Corn recipe that can be made in just 20-minutes. The corn kernels are coated with a layer of cornflour mixture and fried until they turn golden and crispy. These crispy corns are then assembled with the sautéed veggies which add that extra excitement and sizzle to your normal crispy fried corn. This restaurant-style spicy chilli corn is a perfect munching snack to serve to your guests. When you are craving snacks but also do not want to compromise on your health, then gorge on this palatable spicy chilli corn recipe and satiate your hunger pangs like never before. Ditch the hotels and fast food corners and prepare this simple corn recipe which uses some of the most commonly available kitchen ingredients. Treat the taste buds of your friends and family members with this delightful snack on several occasions such as birthday parties, buffets, kitty parties, picnics, pot lucks, or even a nice hot Sunday brunch party with your loved ones. Prepare this magical crispy fried corn recipe and

relish your hearts out. (Recipe: Sanjay Singh Yadav, Corporate Chef, Vapour Bar Exchange)

Ingredients of Spicy Chilli Corn

- ❖ 150 gm American corn kernels
- ❖ 20 gm yellow yam
- ❖ 2 tablespoon onion
- ❖ 3/4 tablespoon ginger
- ❖ 1 tablespoon all purpose flour
- ❖ 0 salt as required
- ❖ 1/2 tablespoon broth powder
- ❖ 1 dash sugar
- ❖ 0 refined oil as required
- ❖ 20 gm capsicum (green pepper)
- ❖ 20 gm red bell pepper
- ❖ 1/2 tablespoon green chilli
- ❖ 3/4 tablespoon garlic
- ❖ 2 1/2 tablespoon corn flour
- ❖ 1/2 tablespoon white pepper powder
- ❖ 1/2 teaspoon chili oil
- ❖ 1/2 teaspoon light soya sauce

How to make Spicy Chilli Corn

- ❖ **Step 1 Blanch the corns and season well**

To make this scrumptious snack recipe, blanch the sweet corn kernels for some time and keep them aside in a bowl to cool. After the corn comes down to a normal temperature, add cornflour, all-purpose flour, salt, and white pepper to it. Toss the seasoned corn well.

❖ **Step 2 Deep fry the battered corns to make them crispy**

In a deep bottomed frying pan, preheat a little refined oil at medium-high heat. Fry at a time, crispy fry the corn kernels. After all the corns are fried and golden in colour. Keep them on an absorbent towel so as to drain the excess oil.

❖ **Step 3 Saute the veggies and toss with crispy fried corns**

In a wok, heat a little amount of oil and add chopped ginger, garlic, green chili, diced onions, red and yellow bell pepper and green capsicum. Saute the veggies and drizzle all the seasonings. Lastly, add the crispy fried corns to it and toss them well until nicely incorporated. Enjoy hot and fresh with any garnishment of your choice.