

Sweet Corn Sandwich Recipe



- Total Time 10m
- Prep Time 5 m
- Calories 326

Ingredients of Sweet Corn Sandwich

- ❖ 200 gm boiled frozen sweet corn
- ❖ 3/4 teaspoon freshly ground black pepper
- ❖ 8 slices bread
- ❖ 3 teaspoon butter
- ❖ 3/4 cup grated cheese
- ❖ 0 salt as required
- ❖ 5 tablespoon green chutney

For Filling

- ❖ 5 tablespoon finely chopped capsicum (green pepper)

- ❖ 3 tablespoon finely chopped onion

How to make Sweet Corn Sandwich

- ❖ **Step 1 Prepare the corn-cheese stuffing for the sandwich**

To make this amazing sandwich, preheat a griller. While the griller is heating, take a medium-sized mixing bowl and add boiled sweet corn, finely chopped onions, capsicums, cheddar cheese, pepper and salt. Stir the mixture well to form a corn-cheese stuffing for the sandwich. Keep the bowl aside.

- ❖ **Step 2 Place corn-cheese stuffing between the bread slices and grill**

Now, take a slice of bread and spread green chutney all over the surface. Top with the corn-cheese filling and cover with another slice of bread making a sandwich. Place the sandwich on the hot griller and grill the bread slices until golden. Cut the slice diagonally and serve hot and fresh.