

# Sweet Corn Sundal with Coriander Pesto



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- Total Time 30m
  - Prep Time 10 m
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## Ingredients of Sweet Corn Sundal with Coriander Pesto

- ❖ 500 gm blanched frozen sweet corn
- ❖ 1 tablespoon mustard seeds
- ❖ 4 curry leaves
- ❖ 4 tablespoon grated coconut
- ❖ 1 piece ginger
- ❖ 30 gm coriander leaves
- ❖ 2 tablespoon vegetable oil
- ❖ 1 tablespoon urad dal
- ❖ 1 pinch asafoetida
- ❖ 3 medium green chilli
- ❖ 1/2 teaspoon cumin seeds

## **For Dressing**

- ❖ 100 gm coriander leaves
- ❖ 20 gm parmesan cheese
- ❖ 3 pinches salt
- ❖ 4 cloves garlic
- ❖ 1 teaspoon virgin olive oil

## **For Garnishing**

- ❖ 4 tablespoon lemon juice
- ❖ 1 dash garam masala powder

## **How to make Sweet Corn Sundal with Coriander Pesto**

### **❖ Step 1**

Take the blanched sweet corn, and arrange in a large bowl.

### **❖ Step 2**

Grind all the other ingredients including grated coconut, chillies, ginger, cumin seeds and coriander leaves without adding water and keep aside.

### **❖ Step 3**

Heat vegetable oil in the pan and temper all the ingredients including mustard seeds, urad dal, curry leaves, lemon juice and hing.

### **❖ Step 4**

Add on top of the plated sweet corn. Fold in the coriander pesto dressing gently. Saute a bit, keeping the flame low.

### ❖ **Step 5**

Garnish with ground masala, and top off with a few drops of lemon juice for zest along with some chopped coriander and serve.