

Thai Corn Falafel Recipe



- Total Time 25m
- Prep Time 15 m

Ingredients of Thai Corn Falafel

- ❖ 2 cup boiled frozen sweet corn
- ❖ 1 tablespoon thai red curry paste
- ❖ 1 teaspoon garlic powder
- ❖ 1/2 teaspoon red chilli powder
- ❖ 1 cup mashed,boiled sweet potato
- ❖ 1 1/2 teaspoon salt
- ❖ 2 tablespoon virgin olive oil

How to make Thai Corn Falafel

❖ **Step 1 Prepare the mixture for patties**

In a mixing bowl, add sweet corn (coarsely blended), sweet potatoes, Thai red curry paste, garlic powder, salt and red chilli powder. Mix well and make small size patties.

❖ **Step 2 Shallow fry these corn and sweet potatoes patties**

Add olive oil in a pan and shallow fry all patties until it turns golden from the surface.

❖ **Step 3 Serve with peanut sauce**

Remove on kitchen absorbent paper and serve with thai peanut sauce.