

Vegetable Corn Chaat



- Total Time 15m
- Prep Time 10 m
- Calories 255

Bookmark Add To Collection

Did someone say chaat? The mere thought of chaats brings water in our mouths. It is a popular street food loved by everyone and it has various types. Corn Chaat is an easy recipe prepared using minimum ingredients like healthy corns, green peas, and sev at home. Sev is totally optional but it also adds a crispiness to the chaat. It's an easy-to-make recipe which can be prepared in a jiffy. 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. It's surely better than your usual street chaat with questionable quality and hygiene issues. It has nutrient-rich corn as the main ingredient which also takes care of your health. The tangy taste of lemon juice and the chaat masala makes this recipe more delectable. It can be served at kitty parties, birthdays and get-togethers. So what are you waiting for? Try making this chaat at home and enjoy with your loved ones.

Ingredients of Corn Chaat

- ❖ 200 gm corn
- ❖ 1 cup sev
- ❖ 1 medium chopped tomato
- ❖ 2 green chilli
- ❖ 1 tablespoon chaat masala
- ❖ 100 gm peas
- ❖ salt as required
- ❖ 1 medium chopped onion
- ❖ 2 teaspoon lemon juice

For Garnishing

- ❖ 4 leaves coriander leaves

How to make Corn Chaat

❖ Step 1

To prepare this mouth-watering chaat, start by boiling the corns in a medium sized vessel. Once done, turn off the gas and transfer the boiled corns in another vessel. Let them cool down for a while.

❖ Step 2

Next, take a bowl with corns in it and add finely chopped onion, tomato and green chillies. You can also add green peas. Mix all the ingredients properly.

❖ Step 3

Once done, add sev on the top of the prepared mixture along with the required amount of chaat masala and other spices.

❖ **Step 4**

Lastly, garnish the chaat with some fresh coriander leaves. Add a few drops of lemon juice to give a tangy taste to the dish. Serve immediately.