

# Corn Bhel

by Anand Lila devi dasi

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*"Krishna is very kind. Therefore, He has given us his remnants of food stuff"*

## Ingredients

- Corn Kernels..... 3 C
- Oil..... 3 Tbsp
- Mustard Seeds..... 1 Tsp
- Asafetida Powder..... 1/2 Tsp
- Hot Green Chilies Chopped..... 2
- Ginger Grated..... 2 Tbsp
- Fresh Curry Leaves..... 9-10
- Salt..... 1 1/4 Tsp
- Chopped Tomatoes..... 1/2 C
- Lemon Juice..... 1 Tbsp
- Chopped Fresh Coriander Leaves..... 2 Tbsp
- Sev (crispy Chickpea Flour Noodles)..... 1/2 C

## Preparation

- 1) Heat oil in a pan, add the mustard seeds. When they crackle, sprinkle asafetida powder. Add the chilies, ginger and curry leaves in succession, sauté for a few moments and then add the corn kernels and salt. Cover and cook over low heat for 15-20 minutes or until the corn is soft but not broken.
- 2) When the corn is cooked, add the lemon juice and tomatoes, combine well.
- 3) Sprinkle with fresh coriander leaves and sev.

## Serves

Five to Six

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