

Recipe

Corn Capsicum Masala

By

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Ingredients

- Corn kernels - 1 cup
- Capsicums - 2 medium sized
- Tomatoes - 2 medium sized
- Fresh coriander leaves - $\frac{1}{4}$ medium sized
- Ginger - 1 $\frac{1}{2}$ inch piece

- Oil - 3 tbsp
- Cumin seeds - ½ tsp
- Red chili powder - 1 tsp
- Coriander powder - 1 tbsp
- Cumin powder - 1 tsp
- Turmeric powder - ½ tsp
- Khoya/mawa (grated) - ½ cup
- Garam masala powder - 1 tsp
- Salt - To taste
- Fresh cream - ¼ cup

Preparation

1. Boil corn in two cups of water. Drain and keep aside.
2. Wash, halve, deseed and cut capsicums into one-centimeter sized cubes.
3. Wash and chop tomatoes. Clean, wash and finely chop coriander leaves.
4. Peel, wash and grind ginger to a fine paste.
5. Heat oil in a kadai.
6. Add cumin seeds. When cumin seeds begin to change color.
7. Add ginger paste and cook for two to three minutes.
8. Add red chili powder, coriander powder, cumin powder and turmeric powder.
9. Stir-fry for a few seconds.
10. Add tomatoes and cook till oil leaves the masala, stirring continuously.
11. Add khoya and half a cup of water mix well and cook for a minute.
12. Add capsicums and mix well.
13. Add boiled corn, garam masala powder and salt.
14. Mix and cook on low heat for four to five minutes.
15. Stir in fresh cream and chopped coriander leaves and serve hot.

Serves

4 Persons

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