



HOW TO MAKE BABY CORN MASALA



RECIPES



INGREDIENTS

- 200 gm baby corn cobs
- 1/4 cup olive oil
- 1 tsp cumin seeds
- 1 tsp ginger garlic paste
- 1 tsp finely chopped 1/2 cup onions - grated
- 1 cup tomato puree
- 2 tsp salt
- 1/4 tsp red chilli sauce
- 1/4 tsp Green chilli sauce



DIRECTIONS

- Heat oil and add cumin, when it splutters, add bay leaf, ginger and the garlic, and saute till a light brown.
- Add onions and saute till a golden brown, then add tomatoes and stir fry over medium heat.
- When fat separates, add the salt, garam masala and the red pepper and stir till well mixed.
- Add baby corn and saute till fat separates and serve hot.

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