



Grilled Corn Bullets

Tell the story of the recipe...

Ingredients

How many servings?

- 1 Cup Sweet Corn
- 2 medium sized potatoes
- 1/2 Cup chopped Capsicum
- 1 Green chilly chopped
- 1 tbsp Sweet Corn (keep separately)
- 1/2 Cup Bread crumbs
- Salt
- Red chilly powder
- Chat masala
- Garam masala
- Coriander powder
- Oil

Steps

How long to cook?

- 1 Coarse grind 1 cup sweet corn. Mash boiled potatoes in a mixing bowl & add ground corn, chopped capsicum to it. Add salt to taste, 1-2 tsp red chilly powder (as per your taste), 2 tsp chat masala, 2 tsp coriander powder, 1 tsp garam masala, bread crumbs & mix well.

- 2 Grease your hands & take small portions from this mix to make bullet shaped cutlets.

- 3 Preheat oven at 250 deg for 25 mins. Grease baking tray & place corn bullets on it. Lightly brush them with oil & grill for 20 mins



- 4 Serve hot with tomato ketchup!!

