



## Corn Methi Kebab

Serving: 1

Veg

### *Ingredients*

- -1/2 cup boiled and coarsely crushed sweet corn kernels
- -1/4 cup chopped fenugreek (methi) leaves
- -1 tbsp mashed potatoes
- -1 tbsp chopped coriander (dhania)
- -1 tsp finely chopped green chillies
- -1 tbsp rice flour (chawal ka atta)
- -salt to taste
- -1 tsp oil for cooking

### *Preparation Method*

- -Combine all the ingredients in a bowl and mix well.
- -Divide the mixture into 4 equal portions and shape each portion round flat tikkis
- -Cook each tikki on a non-stick tava (griddle) using oil till they turn golden brown in colour from both the sides.
- -Serve hot.