



## Baby Corn Stir Fry

Serving: 1

Veg

### *Ingredients*

- 100 gms baby corn , sliced
- 1 green chilli , finely chopped
- 1 tsp finely chopped ginger (adrak)
- 1 tsp finely chopped garlic (lehsun)
- $\frac{1}{2}$  tsp soy sauce
- 1 tsp chilli sauce
- $\frac{1}{2}$  tsp cornflour
- $\frac{1}{4}$  cup green capsicum slices
- $\frac{1}{4}$  cup carrot slices
- 1 tsp oil
- salt and to taste

### *Preparation Method*

- Combine the soya sauce, chilli sauce and cornflour with 2 tablespoons of water in a bowl. Keep aside.
- Heat the oil in non-stick pan, add the baby corn and sauté over a high flame for 4 to 5 minutes.
- Add the green chilli, ginger and garlic and sauté for another 2 minutes.
- Add the cornflour and sauce mixture. Mix well over a high flame till the sauce coats the baby corn evenly.
- Toss in the capsicum, add salt and pepper and mix well. Serve