Arvinda's

A *fresh* APPROACH TO COOKING INDIAN

Seasonal Corn Curry with Coconut & Curry Leaves

This coconut corn curry can be served warm as a side, or chilled served as a salad – perfect for BBQ season! Enjoy this recipe while corn is in season.

Ingredients:

4	corn cobs, with kernels off the cobs
2 tsp.	sunflower oil
1 tsp.	brown mustard seeds
4-6	**Arvinda's Curry Leaves**
2 tsp.	**Arvinda's Curry Masala**
½ tsp.	sea salt
¼ cup	dry unsweetened coconut
2 tbsp.	peanuts, ground (optional)
2 tbsp.	cilantro, finely chopped to garnish

Method of Preparation:

Heat oil in a large pan on low to medium heat. Add brown mustard seeds and **Arvinda's Curry Leaves**. Fry in the oil for one minute or until mustard seeds start popping.

Add corn kernels and fold in with oil and spices. Add **Arvinda's Curry Masala** and mix.

Cook and stir-fry over a low to medium heat until corn is tender (approximately 10 minutes). Fold in coconut and peanuts.

Transfer into a serving dish and garnish with chopped cilantro. Serve with an Indian BBQ as a side with chutney.

Serves 2-4.

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