



Baby corn and spinach curry (Makai Saag)

Difficulty
Intermediate



Ingredients

- 2 tbsp. Patak's Biryani Paste
- 1 pound fresh spinach leaves
- 1 medium onion, chopped
- 1 tbsp. vegetable oil
- 1 medium onion, chopped
- 1 can (425 g) baby corn, drained
- 1 tbsp. fresh cilantro, chopped

Instructions

Blanch the spinach leaves in hot water. Remove, drain and purée in a food processor to a fine paste. Split the baby corn lengthways in half. Heat the vegetable oil in a pan and sauté the onions for 5 - 8 minutes. Stir in the Patak's Biryani Paste and the chopped tomatoes. Cook for another 5 minutes. Pour the spinach purée into the mixture and simmer on low heat for 5 minutes. Stir in the baby corn and the cilantro. Cook for another 2 - 3 minutes until baby corn is heated through. Serve hot with steamed rice or naan bread.

