

Posted on 15 August 2013

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Cheesy Corn and Spinach Bake



Ingredients

Refined flour/Maida-50 gms
Corn meal /Makki ka atta-50 gm
Baking powder-1/2 tsp
Butter-2 tbsp
Yogurt-50 gms
Green chili paste- 1tsp
Paprika-2 tsp
Oregano-1/2 tsp
Cheddar cheese-1/4 cup
Mozzarella cheese-2 tbsp
Milk-1/2 to 3/4 cup
Tomato ketchup-1.5 tbsp
Spinach ,chopped-1 cup
Boiled corn -1/2 cup
Jalapeno,chopped-2 tsp
Black olive,sliced-2 tsp
Salt-to taste

Preparation Time
15
min

Preparation

1. Mix and sieve together refined flour,corn meal, baking powder and salt in a big bowl.
2. In a separate bowl, add soft butter and yoghurt and mix it well.
3. Now add green chili paste,chopped jalepeno,paprika, ketchup in the yogurt mixture and mix well.
4. Add flour mixture in the yogurt mix .
5. Add milk,mozzrella and cheddar cheese and mix well.
6. Now add chopped spinach,corn kernals,oregano and little salt in the mixture.
7. The mixture should be of smooth consistency.
8. Pour the mixture in a greased baking tin and put some sliced olives and fresh red chilies on it to garnish.
9. Bake in a preheated oven on 180 degree for approx 40-50 minutes.(check by inserting a tooth pick,if it comes out clean,it is done,otherwise bake for few more minutes,don't overdo otherwise it will become dry)

10 Remove from the oven after 5 minutes and let it cool down slightly

11 Cut into squares and serve hot with ketchup or any tangy or sour dip.

Cooks Note

Preparation time: 15 minutes
Baking time: approx. 40 minutes
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