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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,mozzarella 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 chillies 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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