Garlic chilli corn

About 10 minutes · Serves 2



Ingredients

- 300 g corn kernels, fresh or frozen
- 1–2 tsp Tian Fu garlic chilli sauce
- 1 tbsp cooking oil; 2 tbsp water
- 1 spring onion, sliced

Method

1. Heat the oil and add the corn. Stir-fry for 3 minutes.
2. Add water, cover and cook for 2–3 minutes until the corn is tender and fully hot.
3. Uncover and stir in garlic chilli sauce. Cook for 1 minute, then finish with spring onion.

Adjust the sauce and spice level to your taste.

Made with Tian Fu



Garlic chili sauce

275g / 9oz.

Cooking times are approximate. Check product labels for ingredients and allergens.