

THANDAR'S SWEETCORN LAHPET SALAD



INGREDIENTS

Serves 6

50G ORIGINAL LAHPET
40G BEAN NUT MIX
500G SWEETCORN
30G GRAM FLOUR
1/4 RED ONION
2TSP CHILLI OIL
1TBSP OLIVE OIL
1 CRUSHED CLOVE GARLIC
LIME WEDGE

METHOD

1. Boil sweetcorn (roughly 4 cobs)
2. Sieve your gram flour onto a plate. Roast in a frying pan on a medium heat for 5 minutes, stir the flour continuously until it slightly browns and has a nutty aroma.
3. Cut the sweetcorn from the cob and mix well with the oils, Lahpet, flour, crushed garlic and red onion
4. Finally add in the Bean & Nut mix and serve with a wedge of lime and chilli oil

