

Baked Corn and Vegetables in White Sauce

Ingredients:

1¼ cups corn (boiled crushed)
300 gm chopped mixed vegetables (beans, carrot, peas, mashroom)
1 potato (boiled)
4 green chillies (finely chopped)
1½ big tbsp tomato sauce
½ tbsp processed cheese
2 tbsp salad oil

for white sauce

4 tbsp cornflour
4 tbsp oil
2 cups milk
1/3 tbsp white pepper powder
1/3 bsp black pepper powder
1 tsp salt (to taste)

Method

Boil the vegetables in salty water till tender. Drain the water properly. Make small cubes of boiled potatoes and keep aside.

To prepare white sauce, heat oil in a heavy bottomed pan. Fry the cornflour till light brown. Add milk stirring constantly to avoid formation of lumps. Cook till thick.

Now add crushed corn, boiled vegetables, tomato ketchup, finely chopped green chillies, salt, white and black pepper powder, half of the processed cheese and mix properly.

Grease a baking dish, put the mixture in it. Sprinkle the leftover grated cheese and salad oil evenly. Bake in the preheated oven at 150° centigrade till the cheese melts and the crust becomes slightly brown.