Prep Cajun Corn

Frozen corn warmed through in Cajun spice and oil.



INGREDIENTS

- 750g Frozen corn
- 50g Cajun spice
- 50ml Vegetable oil

METHOD

1. Make a bulk batch of Cajun Corn by adding a 750g bag of frozen corn to a pot.
2. Add the Cajun spice and oil.
3. Cook on low heat until the corn is warmed through and the Cajun spice coats the corn well.
4. Cool down and refrigerate in an airtight container.

EQUIPMENT

- Large spoon
- Medium pot
- Airtight container

TIPS

- Cajun Corn must be warmed in a small pan or in the microwave before serving on the Taco's.

WATCH THE METHOD

Cajun Corn Prep _ https://www.youtube.com/watch?v=3lYCh_SnSYk