

Ua Pob Kws Maj Naus Nrog Kua Txob Noj (Chile Lime Street Corn Recipe)



Ua Txaus Noj: 4 lub pob kws

Khoom Sib Tov

4 lub pob kws qab zib, muab cov plhaub tev tawm

1/4 khob roj olive

1 Tablespoon hmoov kua txob

1 Tablespoon dried oregano

1 Tablespoon hwj txob

1 teaspoon ntsev

1 lub maj naus, muab hlais ua peb plaub sab

Lus Qhia Rau Cov Neeg Laus

- Taws qhov cub kom yau (medium). Siv ib rab ciaj los tais cov pob kws ci ntawm qhov cub, muab tig ci rau txhua sab li ntawm txhua 1-2 feeb, kom hnov cov pob kws tawg thiab ci kom nkig rau txhua sab.
- Muab cov pob kws uas siav lawm tshem tawm thiab cia nyob kom txias li ntawm 5 feeb, txias tsim nyog rau menyuam kov tau.

Lus Taw Qhia Rau Cov Menyuum Yaus

- Ntsuas cov roj olive, hmoov kua txob, oregano, hwj txob thiab ntsev ces muab tov rau hauv ib lub tais me me.
- Muab rab pleev kua (pastry brush) los pleev roj rau cov pob kws. Muab cov pob kws tso rau ib lub phaj tais loj. Phoo cov txuj lom rau lub pob kws, muab tig sab kom tso txuj lom txhij.
- Rov ua li tau hais no kom siv tagnrho cov hmoov txuj lom. Nyem kua maj naus rau txhua lub pob kws.
- Noj thaum tseem sov.

Nej Cov Ncuav Xees Viv Tuaj Yeem Pab Tau Ntiaj Teb! Ntaub Ntawv Kawm Paub Txog Zaub Mov © 2021 Chaw Paub Txog Zaub Mov. Cov cais tas nrho raug ceev tseg.

Txwv tsis pub luam theej los yog faib tawm yog tsis muaj ntawv sau tso cai.

Nriav cov ntawv qhia ua zaub mov ntxiv nyob rau ntawm:
www.foodliteracycenter.org

