

BHELPURI

is a very popular snack across india

Method to prepare this delightful recipe is explained in simple steps

Preparing time:10 minutes
Serves 2

Take a large bowl and MIX:

puffed rice, besan flour chips, sev (besan noodles), black pepper powder, chilli powder and salt. **ADD** chopped onions, mashed potatoes, chopped green chillies and lemon juice. **MIX** bhel with a spoon. Then, **ADD** chopped tomato, mint chutney, tamarind sauce. Mix well. Finally, **SPRINKLE** chopped corinader leaves over bhelpuri recipe and **SERVE** immediately.

METHOD

Harshita S K

Puffed rice	3 cups
Besan flour chips (paapri or papdigatiya)	1 1/2 cup
Thin Besan noodles (sev)	3/4 cup
Potato -boiled & mashed	2 cups
Onions -chopped	1 cup
Tomato -finely chopped	1/2 cup
Coriander leaves -chopped	1/2 cup
Green chilies -finely chopped	2 tsp
Black pepper powder	1 tsp
Red Chilli powder	1 tsp
Tamarind sauce	1 tbs
Lemon juice	1 tbs
Mint chutney	1 tbs
Salt to taste	

INGREDIENTS

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METHOD

Puffed rice	3 cups
Besan flour chips <i>(paapri or papdigatiya)</i>	1-1/2 cup
Thin Besan noodles <i>(sev)</i>	3/4 cup
Potato <i>-boiled & mashed</i>	2 cups
Onions <i>-chopped</i>	1 cup
Tomato <i>-finely chopped</i>	1/2 cup
Coriander leaves <i>-chopped</i>	1/2 cup
Green chillies <i>-finely chopped</i>	2 tsp
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BHELPURI

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SERVE immediately.

M E T H O D S

G

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3 cups

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1 1/2 cup

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Thin Besan noodles (sev)
3/4 cup

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Potato-boiled & mashed
2 cups

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Onions-chopped
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Tomato-finely chopped
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Coriander leaves-chopped
1/2 cup

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Green chillies-finely chopped
2 tsp

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Black pepper powder
1 tsp

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Red Chilli powder
1 tsp

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Tamarind sauce
1 tbs

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Lemon juice
1 tbs

Mint chutney
1 tbs

Salt to taste