

Option 3

Bhela puri

is a very popular snack across **India**. Method to prepare this delightful recipe is explained in **simple** steps:

Preparing time: **10 minutes**

Serves 2

Puffed rice – 3 cups, Besan flour chips (paapri or papdigatiya) – 1 ½ cup, Thin Besan noodles (sev) – 3/4 cup, Potato, boiled and mashed – 2 cups, Onions, chopped – 1 cup, Tomato, finely chopped – ½ cup, Coriander leaves, chopped – ½ cup, Black pepper powder – 1 teaspoon, Red Chilli powder – 1 teaspoon, Green chillies, finely chopped – 2 teaspoons, Tamarind sauce – 1 tablespoon, Lemon juice – 1 tablespoon, Mint chutney – 1 tablespoon, Salt to taste

Ingredients

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.

Method Then, add chopped tomato, mint chutney, tamarind sauce. **Mix well.** Finally, sprinkle chopped coriander leaves over bhela puri recipe and serve immediately.

neha jha

Bhulpuri

is a very popular snack across **India**. Method to prepare this delightful recipe is explained in **simple** steps:

Reduce the white space as it obstructs the eye movement.

Preparing time: **10 minutes**

Serves 2

Ingredients

Puffed rice – 3 cups, Besan flour chips (paapri or papdigatiya) – 1 ½ cup, Thin Besan noodles (sev) – 3/4 cup, Potato, boiled and mashed – 2 cups, Onions, chopped – 1

cup, Tomato, finely chopped – ½ cup, Coriander leaves, chopped – ½ cup, Black pepper powder – 1 teaspoon, Red Chilli powder – 1 teaspoon, Green chillies, finely chopped – 2

teaspoons, Tamarind sauce – 1 tablespoon, Lemon juice – 1 tablespoon, Mint chutney – 1 tablespoon, Salt to taste

High contrast between Bhulpuri and the smaller text making smaller text invisible to the reader.

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.

Method Then, add chopped tomato, mint chutney, tamarind sauce. **Mix well.** Finally, sprinkle chopped coriander leaves over bhulpuri recipe and serve immediately.

neha jha

Corrections to be made

Option 3a

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

Ingredients

Puffed rice – 3 cups, Besan flour chips (paapri or papdigatiya) – 1 ½ cup, Thin Besan noodles (sev) – ¾ cup, Potato, boiled and mashed – 2 cups, Onions, chopped – 1 cup, Tomato, finely chopped – ½ cup, Coriander leaves, chopped – ½ cup, Black pepper powder – 1 teaspoon, Red Chilli powder – 1 teaspoon, Green chillies, finely chopped – 2 teaspoons, Tamarind sauce – 1 tablespoon, Lemon juice – 1 tablespoon, Mint chutney – 1 tablespoon, Salt to taste

Method

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 coriander leaves over bhelpuri recipe and serve immediately.

neha jha

Option 3b

Bhelpuri

Serves 2

is a very popular snack across India. Method to prepare this delightful recipe is explained in **simple** steps:

INGREDIENTS

Puffed rice – 3 cups, Besan flour chips (paapri or papdigatiya) – 1 ½ cup, Thin Besan noodles (sev) – ¾ cup, Potato, boiled and mashed – 2 cups, Onions, chopped – 1 cup, Tomato, finely chopped – ½ cup, Coriander leaves, chopped – ½ cup, Black pepper powder – 1 teaspoon, Red Chilli powder – 1 teaspoon, Green chillies, finely chopped – 2 teaspoons, Tamarind sauce – 1 tablespoon, Lemon juice – 1 tablespoon, Mint chutney – 1 tablespoon, Salt to taste.

Preparing time: **10 minutes**

METHOD

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 coriander leaves over bhelpuri recipe and serve immediately.

neha jha