

# Bhel Puri

## M E T H O D

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 bhel puri recipe and serve immediately.

Prathima

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

Preparing time **10** minutes  
serves only two people

## I N G R E D I E N T S

Puffed rice – 3 cups

Besan flour chips  
(paapri or papdigatiya) – 1 1/2 cup

Thin Besan noodles  
(sev) – 3/4 cup

Potato, boiled  
and mashed – 2 cups

Onions, chopped – 1 cup

Tomato,  
finely chopped – 1/2 cup

Coriander leaves,  
chopped – 1/2 cup

Black pepper  
powder – 1 tsp

Red Chilli powder – 1 tsp

Green chillies,  
finely chopped – 2 tsp

Tamarind sauce – 1 tbsps

Lemon juice – 1 tbsps

Mint chutney – 1 tbsps

Salt – to taste