

BhелPuri

Bhелpuri

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

Besan flour chips (paapri or papdigatiya)	Puffed rice	3 cups
Thin Besan noodles (sev)		1 1/2 cup
Potato, boiled and mashed		3/4 cup
Onions, chopped		2 cups
Tomato, finely chopped		1 cup
Coriander leaves, chopped		1/2 cup
Black pepper powder		1/2 cup
Red Chilli powder		1 teaspoon
Green chillies, finely chopped		1 teaspoon
Tamarind sauce		2 teaspoons
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 corinader leaves over bhелpuri recipe and serve immediately.

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