

Method to prepare this delightful recipe is explained in simple steps

B H E L P U R

is a very popular snack across India

Preparing time: **10** minutes

Serves **2**

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 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

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 corinader leaves over bhelpuri recipe and serve immediately.

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