

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.

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	

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INGREDIENTS

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

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

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