

Option 1

Bhelpuri

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 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

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
bhelpuri recipe and serve
immediately

neha jha

Option 2

Bhelpuri

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 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

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 3

Bhhelpuri

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 bhhelpuri recipe and serve immediately.

neha jha