Bhel Puri

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

Preparing time 10 minutes Serves

Ingredients

Puffed rice Besan flour chips (paapri or papdi gatiya) – 1 1/2 cup Thin Besan noodles (sev)

Potato, boiled and mashed

Onions, chopped

Tomato, finely chopped

1/2

oriander leaves, chopped

1/2

Black pepper powder

- 1 teaspoon

Red Chilli powder

1 teaspoon

Green chilies, 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 bhel puri recipe and serve immediately.

Prathima

Bhel Puri

Bhel	puri	is a	very	Method	to prepare	this	delightful	recipe	is	explained	in :	simple	steps
popular	snack across	across	India. Preparing time 10 minut Serves	es 2									
		Potato, boiled and mashed - 2 cu Onions, chopped - 1 cu Tomato, finely chopped - 1/2 cu oriander leaves, chopped	or up I										
			- 1 teaspool Red Chilli powder - 1 teaspool Green chilies, finely choppe - 2 teaspool Tamarind sauce - 1 tablespool Lemon juice - 1 tablespool Mint chutney	ed ns on	chips, sev (the chilli powder Add chopped green chillies spoon. Then, add chopsed sauce. Mix we have the chillies spoon.	vder a pped nillies d chop fix we prinkl	d onions, mashed potatoes, choppeds and lemon juice. Mix bhel with opped tomato, mint chutney, tamarir						
			- 1 tablespoo Salt to tas		puri recip	puri recipe and serve immediately.			Prat	hima			

Bhel Puri

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

Preparing time 10 minutes

Ingredients:

2 Serves

Puffed rice - 3 cups

Besan flour chips (paapri or papdi gatiya) – 1 1/2 cup Thin Besan noodles (sev) - 3/4 cup

– 1 teaspoon

- 2 teaspoons

- 1 tablespoon

- 1 table-

Potato, boiled and mashed

- 2 cups

Onions, chopped Tomato, finely chopped

- 1 cup - 1/2 cup - 1/2 cup

- 1 teaspoon

Method:

Take a large bowl

and MIX: puffed

rice, besan flour chips, sev

(besan noodles), black pep-

per powder, chilli powder and

oriander leaves, chopped Black pepper powder

Red Chilli powder

Green chilies, finely chopped

Lemon juice

spoon

Mint chutney

Tamarind sauce

-1

tablespoon

Salt to taste

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 bhel puri recipe and serve immediately.

Prathima