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is a very popular snack across India. Method to prepare this delightful recipe is explained in simple steps: Preparing time: 10													0													
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									ffed ri			cup														
Besan flour chi (paapri or papdigatiy										1	1/2	cup														
						Thin E	Besan	nood	les (se	v)	3	/4 (cup													
						Potato,	boile	d and	mash	ed	2	cup	S													
Onic								nions, c	chopp	ed	1	cup)													
Tomato, finely chopped									1⁄2 cup																	
						Coriand	der le	aves, o	chopp	ed	1/	′2 cu	р													
						Bl	ack p	epper	powd	er	1	tea	spoor	ı												
							Red	l Chilli	powd	er	1	teas	spoon	l												
						Green chi	ilies, f	finely c	chopp	ed	2	teas	spoon	IS												
							Ta	amarin	ıd sau	ce	1	tabl	lespoo	on												
Lemon juice									1	tabl	lespoo	on														
Mint chutney									1 tablespoon																	
									S	alt t	o tas	ste														
M E Take		ge b	owla		onions,	fed rice, be mashed po en, add cho	otato	es, cho	pped to, mi	gree nt c	en ch hutn	nillie: ey, ta	s and amari	lem nd s	ion sauc	juice ce. N	e. Miz lix w	x bh vell.	el w	ith a	spo	on.				ly.
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BhelPuri

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

Preparing time

10 minutes

2

Serves

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 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 bhelpuri recipe and serve immediately. *Shamayita Debnath*

