

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

Serves 2

Ingredients

- Puffed rice - 3 cup
- Besan flour chips (paapri or papdi gatiya) - 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 bhel puri recipe and serve immediately.

