

Bhelpuri

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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**

Ingredients

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

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.

