

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 cups
- 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.

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