

## INGREDIENTS

- 3 cups *Puffed rice*
- 1 1/2 cup *Besan flour chips (paapri or papdigatiya)*
- 3/4 cup *Thin Besan noodles (sev)*
- 2 cups *Potato, boiled and mashed*
- 1 cup *Onions, chopped*
- 1/2 cup *Tomato, finely chopped*
- 1/2 cup *Coriander leaves, chopped*
- 1 teaspoon *Black pepper powder*
- 1 teaspoon *Red Chilli powder*
- 2 teaspoon *Green chillies, finely chopped*
- 1 tablespoon *Tamarind sauce*
- 1 tablespoon *Lemon juice*
- 1 tablespoon *Mint chutney*

*Salt to taste*

Serves **2**

Preparing time: *10 minutes*

## 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.

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

# BHHEL PURI

SRUTHI SIVAKUMAR