

Bhelpuri 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 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 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 corinader leaves over bhelpuri recipe** and serve immediately.

Mayank Chauhan

BHELPURI

Bhelpuri 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 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 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.

Mayank Chauhan

BHELPURI

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

SERVES 2

Preparing time: 10 minutes

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 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 corinader leaves over bhelpuri recipe and serve immediately.*

Mayank Chahan

B

HELPURI

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

Preparing time: **10 Mins.**
SERVE 2

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 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.

Mayank Chauhan