

Bhel Puri

Serves 2

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

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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*Preparing time: 10 minutes***Bhel Puri**

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