

Bhelpuri

Method to prepare this delightful recipe is explained in simple steps

Pre-paring time: 10 minutes
Serves: 2
snack across India explained in simple steps

- Ingredients**
- 3 cups Puffed rice
 - 1 1/2 cups 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 tsp Black pepper powder
 - 1 tsp Red Chilli powder
 - 2 tsps Green chillies, finely chopped
 - 1 tbsp Tamarind sauce
 - 1 tbsp Lemon juice
 - 1 tbsp Mint chutney
 - 2 taste Salt

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.

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Bhel Puri

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

3 cups
1 1/2 cups
3/4 cup
2 cups
1 cup
1/2 cup
1/2 cup
1 tsp
2 tps
1 tbsp
1 tbsp
1 tbsp
2 taste

INGREDIENTS

Puffed rice
Besan flour chips (paapri or papdigatiya)
Thin Besan noodles (sev)
Potato, boiled and mashed
Onions, chopped
Tomato, finely chopped
Coriander leaves, chopped
Black pepper powder
Red Chilli powder
Green chillies, finely chopped
Tamarind sauce
Lemon juice
Mint chutney
Salt

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**.

B h e l P u r i

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

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

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.

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